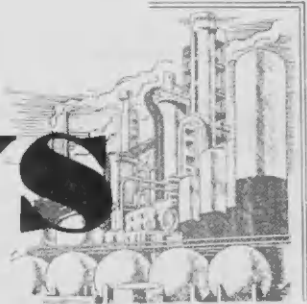


Aruba Esso News



VOL. 26, No. 22

PUBLISHED BY LAGO OIL & TRANSPORT CO., LTD,

November 12, 1965

Esso News Pays Tribute To Wives of Employees And all Female Readers

It is said that behind every successful man there is a woman. Behind every Lago employee that woman is a wife or a mother. In most cases it is a wife. Among her many other duties, she prepares dinners and the lunch bags for work and school.

But her interest in her husband's job goes beyond the preparation of lunch. She is interested in what he actually does and also in the Company he works for. She gets much of this information from the Aruba Esso News.

Proof of this is the favorable reaction received from the wives of employees on the recent article on "The Woman at Lago". This reaction dramatically reminded us that the Aruba Esso News is a regular companion for many of the wives of our employees. This issue is specially dedicated to these select readers.

It is easy to take a wife for granted — except during the holidays. Then she shines and is tireless in her efforts to make the home brighter. Her efforts are reflected in the many decorations around the house and

(Continued on page 14)



NILO SWAEN recently became the second member in Lago's Saved-by-Safety Club. His rubber goggles saved him from serious injuries to his eyes. On Sept. 5, Mr. Swaen was conducting a pressure survey to check fouling of the slurry exchangers at PCAR. Just as he was going to install a test gauge on one of the exchangers, hot oil splashed in his face and on his arms. He sustained burns on his face and arms. But since he was wearing his rubber goggles, no eye damage resulted.

NILO SWAEN recientemente a bira e segundo miembro den Lago su "Saved-by-Safety Club". Su bril di rubber a salbe di desgracia serio na su wowo. Ariba Sept. 5, Sr. Swaen tabata haciendo estudio di presion na PCAR, ora azeta cayente a spart den su cara y riba su brazanan. El a hanja kima na su cara y braza. Como el tabatin su bril di rubber bisti, el no a hanja ningun danjo na su wowo.

Participantenan den Lago Thrift Plan Ta Comparti Otro Contribucion Adicional

Pa di binti-siete anja consecutivo, un contribucion adicional di compania lo ser pagá na empleadonan cu ta participa den Lago su Thrift Plan. Vice President di Lago R. E. Nystrom a anuncia cu empleadonan lo recibi 52 cent pa cada florin cu nan a deposita den e plan for di Oct. 1, 1964 te Sept. 30, 1965, y ademas nan lo recibi un suma fiho di Fls. 25. E suma aki cu ta ser agregá na cuenta di cada empleado den Thrift Plan ta fuera di e contribucionnan regular cu ta ser haci na e cuenta di empleadonan durante e anja.

Ademas, ganashi di Thrift Plan lo ser partí na razon di 4.3 por ciento di e credit balance neto di cada empleado pa e anja cu a termina Sept. 30, 1965. Esaki ta un aumento mas cu na 1964, tempo cu e ganashi di e fondo a ser partí na 3.9%.

E contribucion adicional di e anja aki ta igual cu esun cu a ser duná na participantenan den Lago Thrift Plan anja pasá.

Empleadonan cu tabata ariba payroll pa solamente un parti di anja y cu a bai pa cualkier motivo fuera di kitamento voluntario of door di compania, lo tin parti den e contribucion adicional ariba un base proporcional pa e parti di anja cu nan tabata un empleado.

E lamentamento special di placa pa Pascu atrobe a ser haci opcional pa participantenan den Thrift Plan. Pago di e lamentamento di placa special pa Pascu lo ser haci na December pa ambos empleadonan pagá pa quincena y pa luna.

Un ehempel tocante com e contribucion adicional ta traha ta esaki:

Un emplado cu ta gana Fls. 500 pa luna y ta den e Plan pa e maximo di 10 por ciento a deposita Fls. 600 den su cuenta di Thrift Plan durante e anja. Cu e contribucion adicional di compania di 52 cent pa cada florin cu el a deposita, plus e suma fiho di Fls. 25, e placa adicional di compania cu ta ser creditá na su cuenta lo yega un total di Fls. 337.

Un distribucion similar a ser anunciá pa empleadonan "foreign staff" cu ta den e Overseas Thrift Plan.

Esso News Ta Dedicar Edicion Special Na Tur Esposanan di Empleado

Ta ser bisá cu tras di cada homber excitoso tin un muher. Trás di cada empleado di Lago e muher ey ta un esposa of mama. Den mayoria caso e ta un esposa. Entre su hopi otro tareanan, el ta prepara cuminda na cas y pa hiba trabao of school.

Pero su interes den e trabao di su esposo ta bai mas leuw cu preparacion di comida. El ta interes áden loke e esposo ta haci en realidad y tambe den e Compania pa cual el ta traha. El ta haya hopi di e informacion aki for di Aruba Esso News.

Prueba di esaki ta e reaccion favorable recibi for di esposanan di empleadonan tocante e reciente articulo ariba "E Muhernan na Lago". E reaccion dramaticamente ta recorda nos cu Aruba Esso News ta un companjé regular pa hopi di e esposanan di nos empleadonan. E edicion aki ta dedica specialmente na e lezadornan selecta aki.

Ta facil pa tuma tur e trabao di un esposa como algo natural — excepto durante dianan di fiesta. E ora el ta laga tur lugar ta blink y no tin sosiego den su esfuerzonan pa haci e cas mas resplandeciente. Su esfuerzonan ta reflehá den e hopi decoracionnan rond di cas y e cumindanan delicioso cu el ta prepara.

Nos ta spera cu e articulonan presentá lo yuda e esposanan pa haci e dianan di fiesta mas caluroso y briljante pa e familia.

(Continúa na pagina 14)

Earnings Increased to 4.3%

Thrift Plan Participants Share Additional Contribution For Twenty-Seventh Year

For the twenty-seventh consecutive year, an additional company contribution will be paid to employees who participate in Lago's Thrift Plan.

Vice President R. E. Nystrom announced that employees will receive 52 cents for every guilder they deposited in the plan from Oct. 1, 1964, to Sept. 30, 1965, and will also receive a lump sum of Fls. 25.

This addition to each employee's thrift account is beyond the regular contributions made to employees' accounts throughout the year.

In addition, Thrift Plan earnings will be distributed at the rate of 4.3 per cent of each employee's net credit balance for the year ending Sept. 30, 1965. This is an increase over 1964, when fund earnings were distributed at 3.9 per cent.

This year's additional contribution is the same granted to participants in the Lago Thrift Plan last year.

Employees on the payroll for only a portion of the year, who left for any reason other than resignation or discharge, will share in the additional contribution on a pro-rata basis on the portion of the year they were on the payroll.

The special Christmas withdrawal again was made optional to participants in the Thrift Plan. Payment of the special Christmas withdrawal will be made in December for both semi-monthly and monthly-paid employees.

An example of how the additional contribution works is this:

An employee who earns Fls. 500 a month and is in the plan for the maximum ten per cent has deposited Fls. 600 into his thrift account during the year. With the additional company contribution of 52 cents for each guilder he has deposited, plus the lump sum payment of Fls. 25, the total additional company money to be credited to him is Fls. 337.

A similar distribution was announced for foreign staff employees in the Overseas Thrift Plan.

New Personnel Development Program Reviews All Lago Management Members

A formalized program that reviews Lago's management needs and appraises people to fill them will get underway soon. The new Personnel Development Program covers all present and potential management members. N. P. Schindeler has been named coordinator.

Effective personnel development is the means by which Lago can advance its best men to most fully realize their potential. It also insures that training is provided in those areas required to capitalize on individual potential. In addition, this program provides continuous, qualified replacements for the different management positions.

Specific personnel development committees will implement the new program. They are:

Lago Management Development Committee — made up of President and Vice President. Considers key positions.

Managers' Personnel Development Committee — made up of Vice President and department managers. Considers all positions and persons reporting directly to members of this committee. It also considers replacements for these positions.

Departmental Personnel Development Committees — established in each department. Consist of department managers and division heads. Consider all positions not reviewed in the Managers' Committee. Consider non-management members who are management candidates.

In practice, the performance and duties of each member or

potential member of management is appraised at least once a year. Each person is appraised by more than one supervisor. All appraisals are reviewed by a committee.

The program also provides a systematic method for promoting or training across departments. Each management position would have various candidates throughout the company. The better man would receive opportunity for advancement or developmental training.

Mail Closings Announced For Christmas Parcels

Nov. 19, is the first deadline for mailing Christmas parcels and cards for European destinations. All Christmas parcels being shipped by boat, should be sent to Europe by Nov. 19, to Suriname by Dec. 1, and to the United States by Dec. 8.

Airmail deadline for Christmas parcels for Europe, Suriname, and U.S. is Dec. 17.

Interisland Christmas greetings should be sent no later than Dec. 18.

Fecha Cu Post Ta Cera Pa Paketenan di Pascu

Nov. 19 ta e fecha final pa e promer envio di pakete di Pascu cu post y pa carchinan cu destinacion pa Europa Tur pakete di Pascu cu ta ser embarcá cu bapor mester ser mandá pa Europa no mas laat cu Nov. 19, y pa Surinam, Dec. 1 y pa Estados Unidos, no mas laat cu Dec. 8.

E ultimo fecha pa manda pakete di Pascu y carchinan cu avion pa Europa ta Dec. 17; pa Surinam, Dec. 17, y pa Estados Unidos, Dec. 17.

Saludos di Pascu inter-insular no mester ser mandá mas laat cu Dec. 18. Saludos di Anja Nobo mester ta na Postkantooran no mas laat cu Dec. 27.

Christmas Tablecloth Brightens Your Home

After the Christmas tree and manger scene, nothing makes a home look more Christmasy than a Christmas tablecloth.

On pages 6, 8 and 9 are the patterns for the designs used in the finished tablecloth shown on this page. Small pictures of each corresponding section are shown as guides while decorating. To give this cloth your personal touch, use your own artistic talent in choosing the colors and decorations.

These designs can be used in many different ways — on scarfs for the buffet, radio or small tables; on cushion covers for the couch; on a tapestry for a child's room; on a child's Christmas skirt; to decorate Christmas gifts; or on a Christmas tree skirt. Choose the size cloth best suited to your purpose and use as many or as few of the designs as you wish.

Useful when Telling Story

This cloth is also useful when telling the children the stories and legends of Christmas — the angels announcing the birth of the Christ child, the Christmas rose in their hands; the church symbolizing all religions; the evergreens as token of God's un-failing love for mankind; the candles put in the window to bid the Holy Family welcome; the sprig of holly which tells Christ's life story; and finally, the story of Santa Claus and his reindeer, with Rudolf leading the sleigh.

First decide how large you would like your tablecloth to be, and which designs you wish to use. Felt is suggested as it is easier to work with, and does not need hemming. Indianhead can also be used, but the patterns should then be cut slightly

larger, and a small hem turned under. The designs can also be traced on to the cloth, using carbon paper. The outline can then be embroidered in double chain or stem stitch, covering the carbon paper marks, and the design filled in with sequins to match.

Felt or Indianhead

Felt was used for the tablecloth shown, 2 yds long by 1 yd. wide. All instructions are based on this size tablecloth.

Materials needed. Felt or Indianhead: 2½ yds. white, ¼ yd. pink, ½ yd. green, ¼ yd. red, ¼ yd. gold, ¼ yd. med. brown, small pieces of light tan, beige, blue, yellow, and purple or lilac; sequins and beads of varied sizes and colors; 12 yds. medium-width gold rickrack; silver & gold baby rickrack; 2 yds. gold braid; 6 yds. white or red fringe; 12 bright red buttons; and 5 small white roses.

Cutting instructions.

Church (1). Of pink felt, cut one each of 1a, 1c, 1d, 1e, 1f; 2 of 1b. Of white felt, cut one each of 1g, 1h, 1i. Of gold felt, cut one of 1j.

Christmas Trees (2). Of green felt, cut one each of 2a, 2b, 2c; 2 of 2d. Of gold felt, cut one of 2e.

Angels (3). Cut one blue, one yellow and one purple of 3a. Of white felt, cut three of 3b. Cut three slightly larger of gold felt, of 3b. Of beige felt, cut three of 3c. Of gold felt, cut six of 2e. Of gold felt, cut three of 3d.

Santa, Sleigh & Reindeer (4). Of red felt, cut one each of 4a, 4b. Of white felt, cut two of 4e; one each of 4d, 4f, 4c. Of gold felt, cut one of 4g. Of med. brown felt, cut eight of 4i. Of

light tan felt, cut one of 4i. Cut nine of 4h — two each purple, blue, yellow, pink, one of red.

Candlestick & Candle (5). For each unit cut: of gold felt, one each of 5a, 5c. Of red felt, one of 5b. Of green felt, two of 5d; four of 5e.

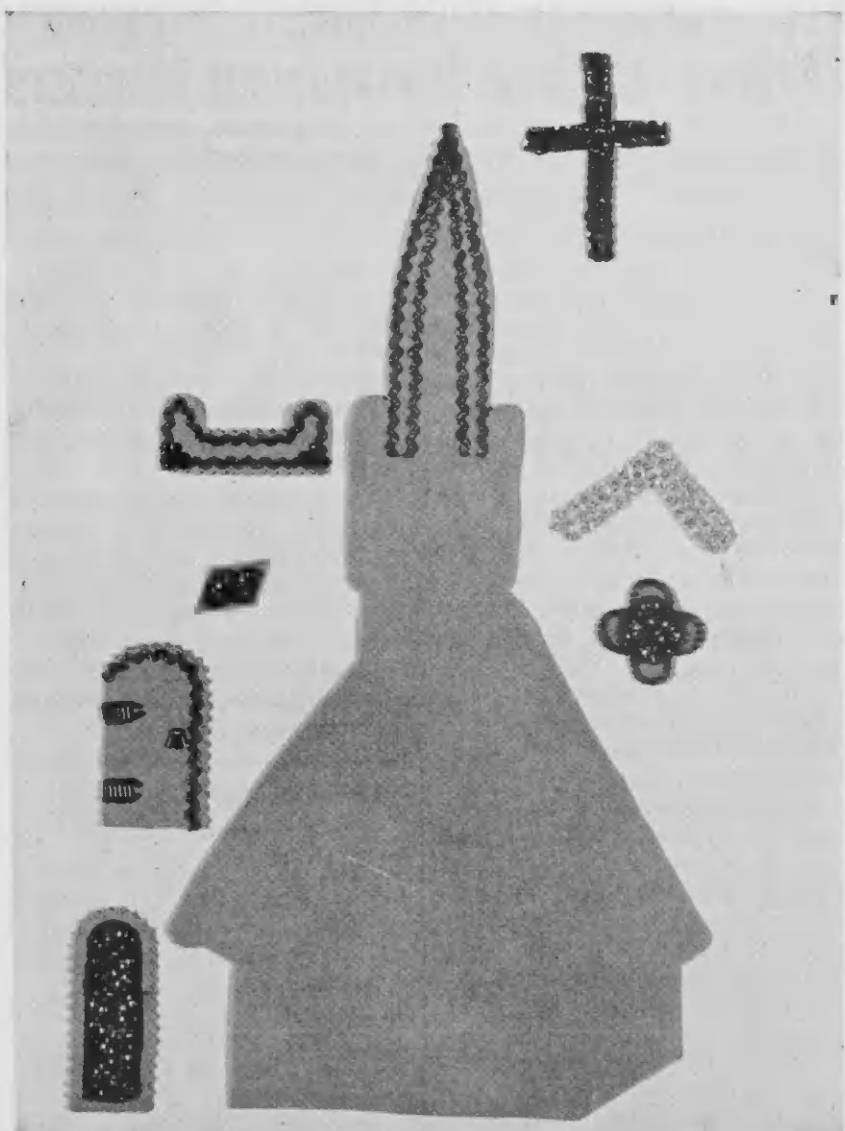
General instructions. To make it easier for you to decorate the pieces of your tablecloth, the decorated parts are all patterned the same as the patterns. Refer to them as you go along. Using carbon paper, transfer the patterns to the wrong side of the felt and cut out. Turn over the felt and decorate the right side. In this manner your finished cloth will not have carbon paper smudges. The patterns given are all mirror images of the finished pieces. Keep the pieces pertaining to each section together. This will simplify assembly of the tablecloth when you have all your pieces decorated.

Assembling Instructions

With all your pieces decorated and sewn together, you are now ready to assemble your tablecloth. Sew a fringe around the edge of your cloth and a row of medium-size gold rick-rack about ½-inch from the edge.

When arranging Santa, slip the top of the bag under his hand. Rudolf should be at the head of the reindeer, with the others arranged in pairs behind him. Use gold cord for the reins, slipping them through the halters, and tacking them down. The ends of the reins should be under Santa's other hand.

When assembling the candles and candlesticks, four bright red beads are used as holly berries to hide where the leaves (Continued on page 12)



Church (1).

No. 1

Outline steeple (a) with gold baby rickrack. Ends to be covered by parapet. For stained-glass window (b), sew felt all around beads close together, leaving a small border of felt all around. Make two small windows on (d) by sewing multicolored beads

(Continued on page 3)

Dorna Bo Cas cu un Panja di Mesa 'di Pascu'

Despues di e pesebre y kerstboom, nada ta duna un cas un ambiente di Pascu mas cu un panja di mesa cu decoracionnan di natividad.

Ariba paginan No. 6, 8 y 9, tin patroonchi pa e figuranan usá den e panja di mesa cu ta munstrá ariba e pagina aki. Un portret chikito di cada seccion ta munstrá pa duna un idea pa haci e decoración. Pa e panja aki por tin algo di bo mes creacion personal, usa bo mes talento artistico pa escoge e colornan y decoracionnan.

Hopi Uso pa Figura

E figuranan por ser usá den varios manera — ariba panja pa buffet, ariba radio of ariba mesa chikito; ariba cusinchi di stoel, ariba tapijt di muraya den

kamber di mucha; ariba saya di mucha pa Pascu; pa decora regalo di Pascu of pa decora e stand di kerstboom. Escoge e grandura di panja cu ta mas mehor pa bo necesidad y usa ki hopi of ki poco di e figuranan cu bo ta desea.

E panja aki tambe ta util ora ta conta muchanan storianan y leyendanan di Pascu — e angelnan cu ta anuncia nacemento di Ninjo Hesus, cu rosa di Pascu den nan man; e misa simbolizando tur religion; e mata cu serendo ta berde como semjal di Dios su amor inquebrantabel pa humanidad; e belanan poní den bentana pa yama e Familia Santo bonbiní; y e storia di Sinterklaas cu su biná y Rudolf cu ta lastra e slee.

Promer decidi ki grandura bo kier traha bo panja di mesa y cual figuranan bo ta desea di usa. Panja di felpa ta ser sugerí como e ta mas facil pa traha cu ne y no tin mester di zoom. Panja di borda tambe por ser usá, pero den e caso ey e figuranan mester ser corta un poco mas grandi pa traha un zoom fini. E figuranan tambe por ser marcá ariba e panja usando papel di carbon. Despues por borda e figuranan cu dos rij di steek di cadena, locual ta cubri e marca di carbon, y por yena e figuranan cu payet cu ta pas.

Panja di felpa a ser usá pa e panja di mesa munstrá aki, cu tin 2 yarda largu y 1 yarda hanchu. Tur instruccionnan ta

basa ariba e tamanjo di panja aki.

E materialnan necesario ta: Felpa of panja di borda: 2½ yarda blancho, ¼ yarda corrá, ¼ yarda color di oro, ¼ yarda bruin mediano; pidanan chikito di light bruingeel, beige, blauw, geel y binja of lilac; payet y cuenta di varios tamanjo y color; 12 yarda di cinta rik-rak di hanchura mediano y color di oro; cinta rik-rak fini di color di plata y oro; 2 yarda di hilo diki di oro; 6 yarda di franja blancho of corrá; 12 boton color corrá cla; y 5 rosa blancho chikito.

Instruccion Pa Corta Patroonchi.

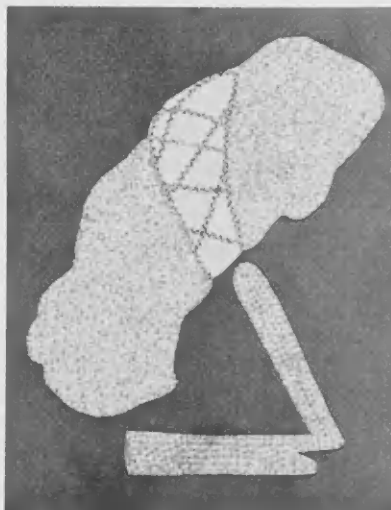
Misa (1). Di felpa roos, corta uno so di 1a, 1c, 1d, 1e, 1f; 2 di 1b. Di felpa blancho, corta uno so di 1g, 1h, 1i. Di felpa color di oro, corta uno so di 1j.

Kerstboom (2). Di felpa berde, corta uno so di 2a, 2b, 2c; 2 di 2d. Di felpa di oro, corta uno so di 2e.

Angelnan (3). Corta un blauw, uno geel y uno binja di 3a. Di felpa blancho, corta tres di 3b. Corta tres un poco mas grandi di felpa di oro, di 3b. Di felpa color beige, corta tres di 3c. Di felpa color di oro, corta seis di 2e. Di felpa color di oro, corta tres di 3d.

Sinterklaas, Snee y Biná (4). Di felpa corrá, corta uno so di 4a y 4b. Di felpa blancho, corta

(Continúa na pagina 12)



Church (1)

(Continued from page 2)

close together with a narrow border around and separating them. On (f), outline with gold beads, and fill in center circle with multicolor beads. Outline top and right side of door (c), with gold baby rickrack. Gold bugle beads make hinges and door handle. Outline parapet (e) with gold baby rickrack and sew a large flower sequin with small bead in center, in each corner. Fill in (g), (h), and (i) with iridescent sequins, making the walkway on (h) with silver baby rickrack. Fill in the cross (j) with gold sequins.

With blind stitch sew windows, door, roofs, and parapet to church. Snow in front of church and cross to be sewn on when assembling cloth.

Christmas trees (2).

Decorate with miscellaneous beads, sequins and gold rickrack, with large star sequin at the top of the small trees. All sequins should be sewn on with a small bead in the center. Fill in star (e) with gold sequins. When assembling cloth, star will be attached to top of tree (a).

Angels (3).

Decorate white wing with silver rickrack, with wing of first angel more elaborately decorated. Hair of first angel of small gold beads; other two of silver bugle beads. A small bugle bead makes the eyebrows. Cut a white sequin for the eye and sew on with a blue bead. A red sequin cut and sewn on with a red bead forms the mouth. Eyebrow, eye and mouth can also be embroidered.

Outline stars 2(e) with gold bugle beads. Sew a large star sequin in the center. Gold sequins outline the halo.

Santa, sleigh & reindeer (4).

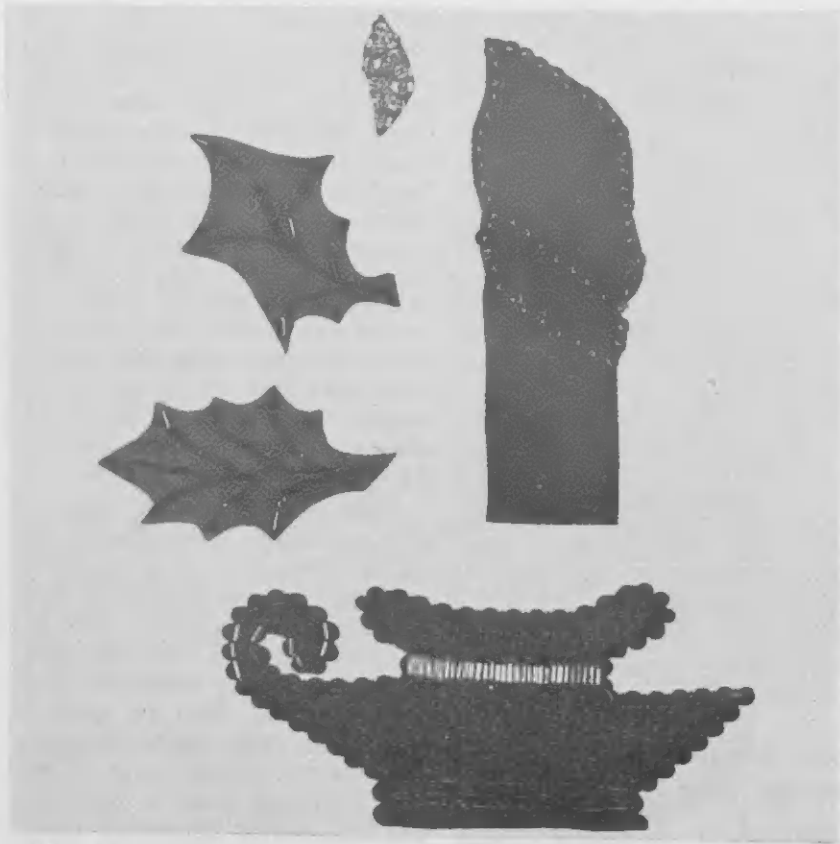
Decorate sleigh (a) with gold rickrack and sequins. Decorate fur (c), (d), (e) with iridescent sequins. Top part (f) with iridescent sequins, and bottom part (Santa's beard) with seed pearl beads. Sew (c), (d), (e) and (f) on Santa (b). Decor-



See numbered Patterns on pages 6, 8 and 9 No. 2



No. 3 Mira pagina 6, 8 y 9 pa patronchinan



No. 5

ate bag (g) with multicolored sequins. Gold baby rickrack outlines saddle (h), with a flower sequin in contrasting color. Halter on reindeer (i) the same color as saddle, with a piece of gold baby rickrack over the felt. Sew ends behind reindeer neck, leaving front part of halter loose. Cut a small half-circle of black felt for eyes. Sew a small piece of black felt at the tip of the noses of eight reindeers. Rudolf's nose bright red felt, or a red sequin. Make the hooves of a small piece of black felt sewn at the bottom of the feet. Sew on saddle.

Candlestick & candle (5).

Decorate candlestick (a) with gold bugle beads. Candle (b) with red sequins, gold bead centers. Fill in flame (c) with gold sequins, gold bead centers. Decorate holly leaves (d) and (e) with green bugle beads. Sew candle to candlestick. Arrange leaves to taste. Sew four bright red beads to cover where the leaves come together. The flame to be slightly above the candle when the cloth is being assembled.

Decoracion di Piezanan di Panja di Mesa

Misa (1)

(Continua di pagina 2)

Marca e figura di toren (2) cu cinta rik-rak fini di oro. E puntanan abao mester ser cubri cu e rand di muraya di decoracion (e). Pa glas di color (b), cose cuenta di multicolor pegá cu otro, lagando un kantu smal di felpa tur rond. Traha dos bentana chikito (d) door di cose cuenta multicolor pegá cu otro cu un rand smal tur rond y pa separa nan dos. Ariba figura (f), e marca tur rond mester ta cu cuenta di oro y yena e circulo den centro cu cuenta multicolor. Pone cinta rik-rak fini na banda ariba y na un banda di e porta (c). Cuenta largu di color di oro ta forma e scharniennan y man di porta. Pone cinta rik-rak fini di oro tur rond di e muraya di decoracion (e) y cose un payet grandi den forma di un flor cu un cuenta chikito den centro na cada skina di e muraya. Yena (g), (h) y (i) cu payet di color di regenboog, y traha e camina pa e misa (h) di cinta rik-rak fini di plata. Yena e cruz (j) cu payet di oro.

Usando steek fini, cose e bentananan, porta, dak y pida muraya di decoracion na e misa. E sneeuw dilanti di misa y e cruz mester ser cosí ora ta pone tur e seccionnan ariba e panja.

Kerstboom (2).

Dorna e kerstboom cu diferente sorto di cuenta, payet y cinta rik-rak di oro, cu un payet grandi den forma di un strea mas ariba di e kerstboomnan

chikito. Tur e payetnan mester worde cosí cu un cuenta chikito den centro. Yena e strea (e) cu payet di oro. Ora ta pone e seccionnan ariba e panja, e strea ta ser poní ariba e kerstboom (a).

Angelnan (3).

Decora nan hala blancu cu cinta rik-rak di plata, e hala di e promer angel mester tin mas decoracion. E cabe di e promer angel mester ta di cuenta chikito di oro; e otro dos nan cabe ta di cuenta largo di plata. Un cuenta largu pero chikito ta ser usá pa nan wenkbrouw. Corta un payet den forma di wowo y cosé na su lugar cu un cuenta blauw den centro. Un payet corrá cortá na forma y cosí hunto cu un cuenta corrá ta forma e boca. Tambe por borda e wenkbrouw, wowo y boca.

Dorna e strea 2(e) cu cuenta largu di oro. Cose un payet den forma di un strea den centro. E cirkel ariba cabez di angelnan ta ser trahá di payet di oro.

Bela y Candelario (5).

Dorna candelero (a) cu cuenta largu di oro, y bela (b) cu payet corrá, cu cuenta di oro den centro. Yena e vlam (c) cu payet di oro y cu cuenta di oro den centro. Dorna foyonan (d) y (e) cu cuenta largu berde. Cose e bela na e candelero. Pone e blachinan segun bo smaak. Cose cuatro cuenta corrá pa tapa unda e blachinan ta bin hunto. Pone e vlam un poco ariba di e bela.

Sinterklaas Slee y Bina (4)

Dorna e slee (a) cu cinta rik-rak di oro y cu payet. Dorna e piel (c), (d), y (e) cu payet di color di regenboog. E parti ariba (f) di cabez di Sinterklaas mester ser yena cu payet di color di regenboog y e parti abao (su barba) cu cuenta chikito di color di perla. Cose (c), (d), (e) y (f) ariba curpa di Sinterklaas (b). Dorna e sacu (g) cu payet multicolor. E silja tin un cinta rik-rak fini di oro (h) tur rond, cu un payet den forma di un flor y di un color diferente. E banchi na garganta di biná (i) tin mes color cu e silja y tin un pida cinta rik-rak fini di oro ariba e felpa. Cose e parti patras di e banchi y pege'le na e garganta di e biná y laga e parti adilanti los pa pasa hilo. Corta un mitar cirkel chikito di felpa pretu pa wowonan. Cose un pida chikito di felpa pretu ariba e punta di nanishi di e ocho binánan. Ariba e nanishi di Rudolf pone un pida felpa corrá of un payet corrá. Traha e patanan di un pida chikito di felpa pretu cu ta ser cosí abao di nan pata. Cose e silja ariba e binánan.



No. 4

Help Santa Claus Fill His Pack With Your Trusty Needle and Thread

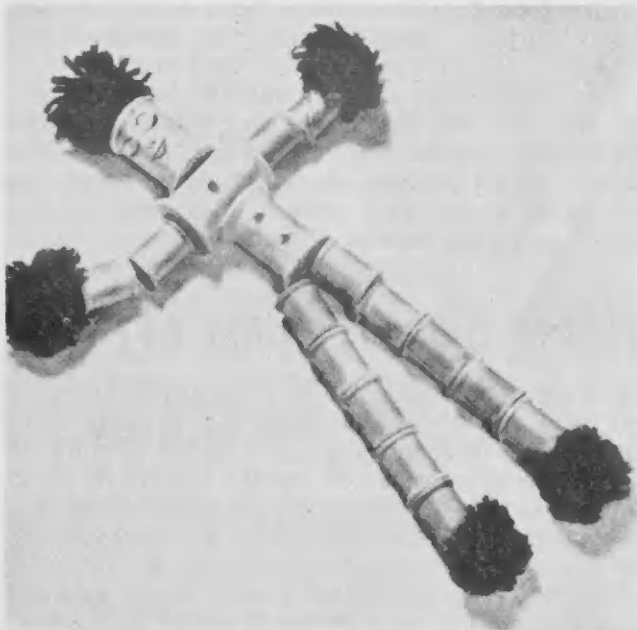
It's only about 40 days to Christmas. Just time enough to make those handsome presents that say, "I-thought-of-you," long after the holidays are over. Gifts you make yourself express thoughtfulness and originality. They are more personal than any store-bought gift can ever be.

On these pages are a few suggestions you might like to try. The instructions are as complete as possible, should you wish to introduce your children to the pleasure that can be obtained by giving gifts they have made themselves. In this manner they will learn the true spirit of Christmas, where the cost of the gift is not important, but rather the thought that went into its choosing. By participating in your gift making projects, and maybe helping you a little, they learn to appreciate the importance of family unity as part of the Christmas celebration.

Spool Doll

Three large spools, 14 smaller ones, some heavy cord, and some wool together make this stocking stuffer. Paint the 14 small spools pink, and the large ones white. Paint the eyes and mouth on one of the large spools, and drill a hole through the middle of one other large spool lengthwise. Use the picture as a guide in assembling the doll. Make a knot in the middle of the cord, or pass it through a wooden bead. String the three large white spools on both pieces of the cord for the head and body. The middle

spool lengthwise to form shoulder. String five pink spools on each end of the cord to form the legs. Pull the cord tight and end with a large knot, or tie a wooden bead to prevent the cord from slipping through the hole in the spool. Take another piece of cord and again either make a large knot or tie a large wooden bead at one end. Pick up two pink spools, pass the cord through the white spool which forms the shoulder, and pick up your last two pink spools. Pull the cord tight and end with either a large knot or a wooden bead. Make pompoms or tassels of the scraps of wool and attach to the head, arms and feet to hide the knots or wooden beads. Paint three dots on the body to simulate buttons, or carefully hammer in nailheads.



See how to enlarge a design on page 5.

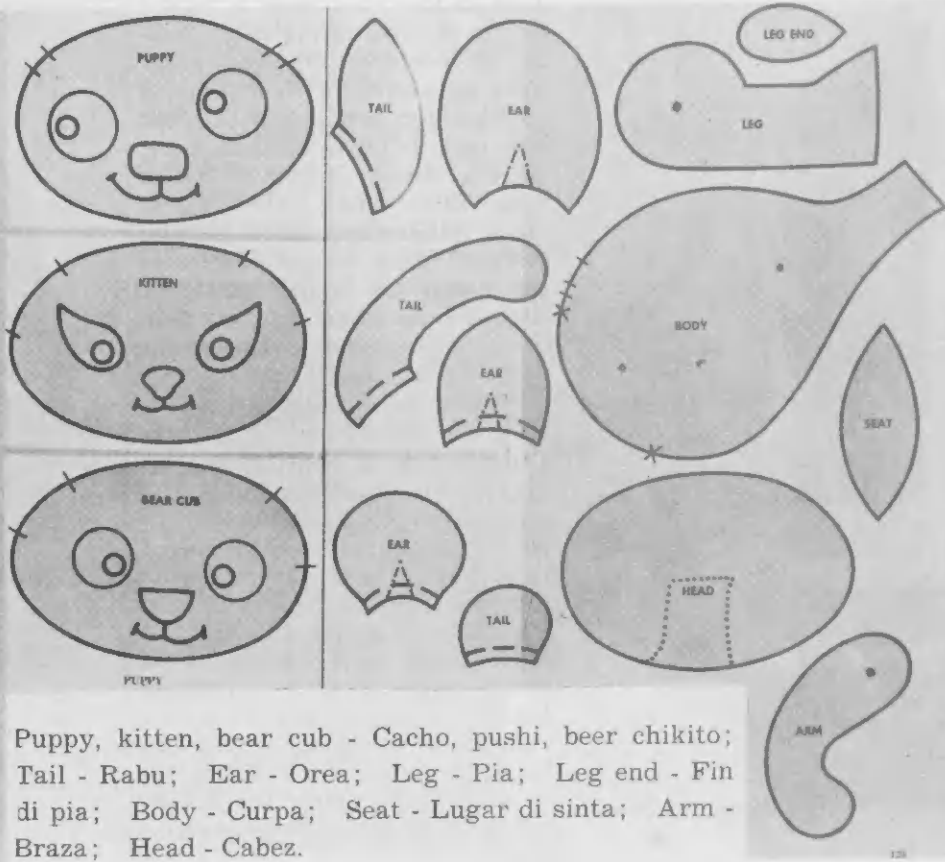
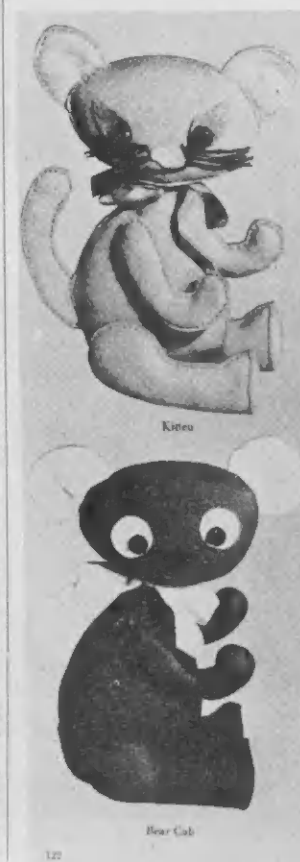
Stuffed Animals

The same basic design is used to make the puppy, kitten or bear cub pictured here. Felt or indianhead of any color, or combination of colors can be used. Black buttons are used for eye centers. The mouths are embroidered in red, the kitten's whiskers in black.

General instructions: Increase pattern to size desired. Cut material as indicated on pattern. Sew eyes and nose on pattern. Sew two ear pieces together for each ear; make a dart in each ear as indicated by dot-dash lines. Sew two head pieces together, catching ears in position as indicated by double lines on patterns. Stuff head firmly before sewing head closed.

Sew two tail pieces together. Sew body pieces together, catching tail in place as indicated by double lines on body pattern, and leaving neck and space between x's on pattern open for seat. Stuff body smoothly up to bottom of neck. Sew seat in place. Insert piece of pipe cleaner into neck for firmness, and stuff neck with cotton. Sew top of neck to back of head as indicated on pattern. Sew two arms together, stuff-

ing smoothly as you work. Sew two legs together, leaving bottom of foot open, stuff smoothly and then sew leg ends in place. Make two arms and two legs. Sew an arm and a leg on each side of body as indicated by large dot on body pattern. Tie appropriate ribbon around neck.



Puppy, kitten, bear cub - Cacho, pushi, beer chikito; Tail - Rabu; Ear - Orea; Leg - Pia; Leg end - Fin di pia; Body - Curpa; Seat - Lugar di sinta; Arm - Braza; Head - Cabez.

Yuda Sinterklaas Yena Sacu cu Regalo

Ta falta solamente 40 dia pa Pascu. Tin tempo ainda pa traha algun regalo bunita cu taifica "Mi a corda ariba Bo," te hasta ora ya e dianan di fiesta a pasa. Regalonan cu bo mes ta traha ta expresa atencion y originalidad. Nan ta mas personal cu cualkier regalo cu bo a cumpra den pacus.

Ariba e pagina aki tin algun idea cu bo por purba. Instruccionnan ta mas completo cu ta posibel, si en caso bo kier introduci na bo yiunan e placer cu por ser hayá door di duna regalonan cu nan mes a traha. Den e maner aki, nan lo traha e berdadero espiritu di Pascu. Den e caso aki e costo di e re-

galo no ta importante, pero mas bien e pensamiento cu a bai pa escoge e regalo. Door di participa den e proyecto di traha regalo, y podiser door di yuda bo un poco, e muchanan ta sinja aprecia e importancia di unidad di familia como parti di celebracion di Pascu.



Popchi di Rol di Hilo Ta Liher Pa Traha

Tres rol grandi, 14 rol chikito, poco linja diki, y poco lana, hunto ta traha e popchi aki yen di "rol". Verf e 14 rolnan chikito color roos y e grandinan color blancu. Pinta e wowonan y boca ariba uno di e rolnan grandi y bora un buracu den centro di largura di un otro rol grandi. Usa e portret como un guia pa bo traha e popchi. Marra un konopi mei-mei di e linja of pasé door di un cuenta di palo. Pasa tur dos punta di linja door di e tres rolnan grandi blancu pa forma e cabez, schouder y curpa. E rol grandi di mei-mei mester ta drumi pa forma e schouder. Pasa cinco

rol roos na cada banda di e linja pa forma e pianan. Hala e linja cera duru y mara un konopi grandi of un cuenta di palu pa stroba e linja di slip pasa door di e buracu di rol. Tuma un otro pida linja y atrobe sea mara un konopi grandi of un cuenta grandi di palu na un punta. Tuma dos rol roos, pasa e linja door di e rol blanco drumi cu ta forma e schouder y tuma bo dos ultimo rol roos pa traha e mannan. Traha ploeshi of kloshi di lana y pone na e cabez, mannan y pia, pa sconde e konopinan of cuenta di palo. Pinta tres punta ariba e curpa pa indica botonnan.

Com pa haci un modelo mas grandi

Ariba papel transparent pa pinta over, marca e mes cantidad di cuadra cu tin den e disenjo cu mester haci grandi. Didi cuanto mas grandi bo ta desea pa bo disenjo lo bosta y marca bo cuadranan di acuerdo cu tal grandura. Por ehempel, si bo ta desea di haci e disenjo dos bez mas halto y dos bez mas ancho, anto haci e cuadro dos bez mas grandi. Tur e patroonchinan duná aki ta basá ariba un cuadra di 1/4 duim. Copia e forma di disenjo for di cuadranan mas chikito ariba e cuadranan correspondiente mas grandi.

Animalitonan Yena Ta Bon Companero

E mes disenjo basico ta ser usá pa traha cachó chikito, pushi of beer cu ta munstrá ariba e portret aki. Felpa of panja di borda di cualkier color por ser usá den combinacion di varios color. Borda cu hilo corrá y e barba di pushi mester ta pretu.

Instruccionnan General:

Haci e patroonchi mas grandi segun bo ta desea. Corta e material afor manera ta indica ariba e patroonchi. Cose e wowo-

nan y nanishi ariba un pida felpa cu tin forma di e cabez. Cose e botonnan na nan lugar pa representa wowo manera ta indica ariba patroonchi. Tur

cosemento ta ser haci usando overhandsteek. Cose dos pida orea hunto pa cada orea, y traha un plooi na cada orea, manera ta indica pa e linja di... Cose e dos pidanan di cabez hunto, poniendo orenan na posicion manera ta indica door di linja dobbel ariba patroonchi di curpa y lagando nek y e espacio entre e dos x-nan ariba e patroonchi habri pa pone e pieza di sinta (seat). Yena e curpa te na nek. Cose e pieza di sinta na su lugar. Si kier, por pone un waya di limpia pipa den nek pa tene mas firma y yena nek cu catuna. Cose parti ariba di nek na e parti abao di cabez manera ta indica ariba patroonchi.

Cose dos pida rabunan hunto. Cose e dos piezanan di curpa hunto, poniendo e rabu na su lugar, manera ta indica door di linja dobbel ariba patroonchi di curpa y lagando nek y e espacio entre e dos x-nan ariba e patroonchi habri pa pone e pieza di sinta (seat). Yena e curpa te na nek. Cose e pieza di sinta na su lugar. Si kier, por pone un waya di limpia pipa den nek pa tene mas firma y yena nek cu catuna. Cose parti ariba di nek na e parti abao di cabez manera ta indica ariba patroonchi.

Cose e dos brazanan, yenando nan cu catuna. Cose dos pia, lagando e banda abao di pia habri y yena e pianan y despues cose e pianan na nan lugar. Cose pida panja di otro color pa planta di pia. Mester traha dos braza y dos pia. Cose un braza y un pia na cada banda di curpa manera ta indica door di un punta grandi ariba e patroonchi di e curpa. Marra un cinta apropiado rond di nek.

Mr. & Mrs. Santa Claus Become Play Mates

Mr. & Mrs. Santa can be made in miniature as Christmas tree ornaments or larger as toys. Both are dressed in red felt with black and white felt trim. A wisp of organdy makes Mrs. Santa's apron. The features and spectacles are embroidered.

Cut out as shown on the pattern. Sew shoes together and stuff with cotton. Baste them in position between body pieces. Sew Mrs. Santa's hands together and baste in position on body. Sew body pieces together, leaving one side open. Sew face to back hair, and attach front hair. Stuff head with cotton and attach to

body. Sew on cuffs and collar, front and back. Stuff with cotton and close side. Attach organdy apron to waist. *Santa.*

Embroider features, attach hair, cap and mustache. Sew body pieces together, leaving one side open. Sew head pieces together, leaving bottom part open. Stuff head and attach to body. Sew on gloves, boot tops, belt, beard and jacket trim. Three small black buttons decorate the jacket, and a larger gold button acts as the belt buckle. Stuff tightly with cotton and close the side opening. A small tassel of white silk thread on top of hat finishes job.



How To Enlarge

How to enlarge a design. On tracing paper mark off the same number of squares as in the design to be enlarged. Decide how much larger you wish your finished design to be, and mark off your squares accordingly. For instance, if you want to make the design twice as high and twice as wide, make the squares twice as large. All patterns given here are based on 1/4-inch squares. Copy outline of design from smaller squares to corresponding larger squares.



Sr. y Sra. Sinterklaas Ta Pret pa Traha

Sr. y Sra. Sinterklaas por ser trahá den forma chikito pa decora kerstboom of den tamanjo mas grandi como coi hunga. Tur dos nan bistir ta di felpa corrá cu banchi pretu y blancu di felpa. Un pida di organdi ta forma e lantera di Sra. Sinterklaas. E caranan y bril ta worde bordá.

Corta e forma segun instruccionnan ariba e patroonchi. Cose sapatonan huntu y yena nan cu catuna. Tene nan cu hilo na posicion na e curpa.

Sra. Sinterklaas

Cose mannan huntu y tene nan cu hilo na posicion na e



Terry Cloth Sarong For the Teen-Agers

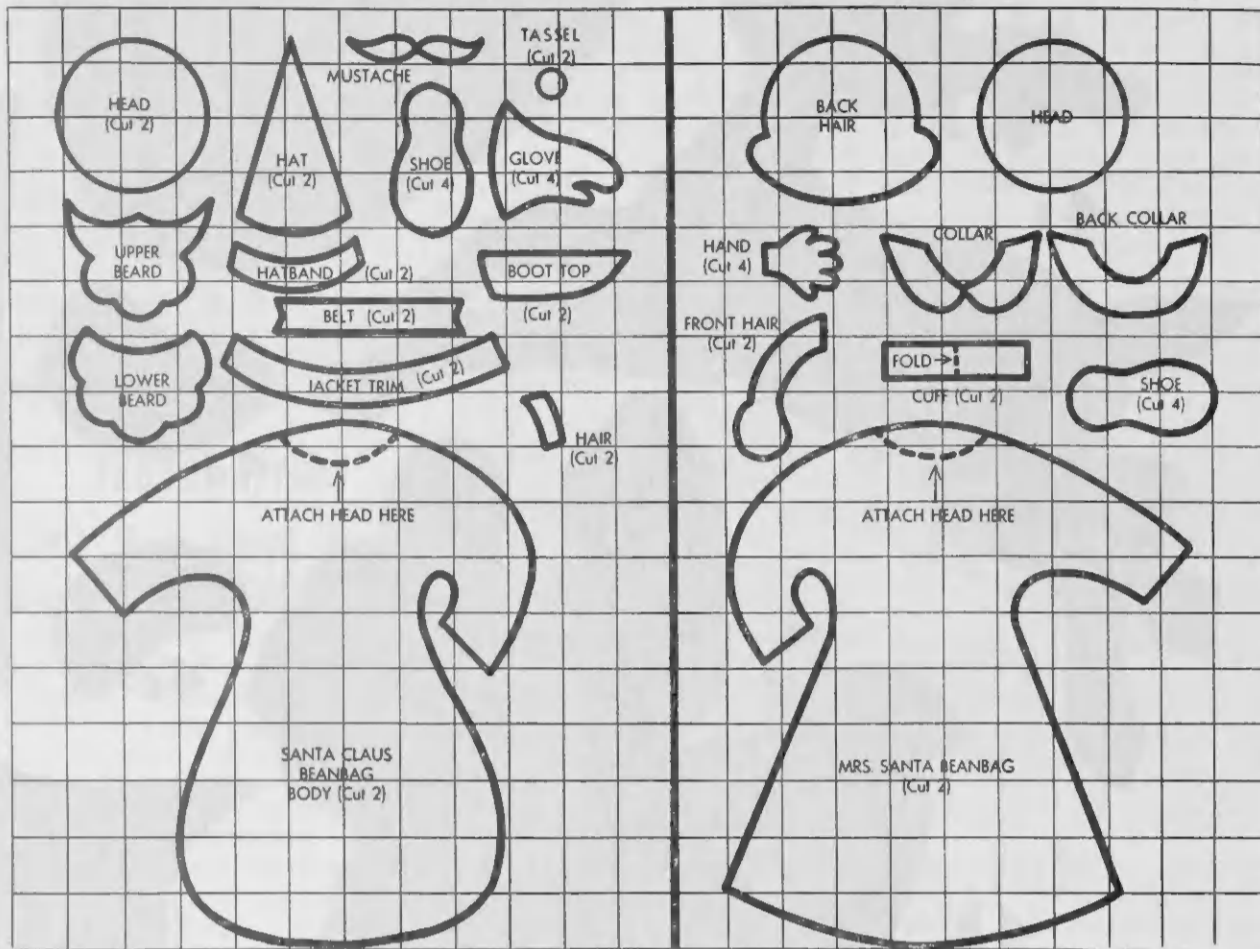
Your teen-age athletic son will be pleased with this terry-cloth sarong. It's handy when coming out of the shower. Cut terry cloth 18" deep and 21" wide for the front section, 18" deep by 38" wide for the back. Round off bottom corners, and bind with contrasting bias tape.

With the same bias tape make large initials on the front piece. Stitch left front to back section, overlapping 7". Turn down top edge, making hem of 1" and stitch. Insert elastic in back section, securing edges. Make button-hole in right hand corner of front hem, and sew button 7" from edge of back

section. A press button attached to the edge of the back section and in corresponding position on the inside of front section will keep the sarong fitting smoothly.

This terry shirt is a perfect companion to the sarong described above. Together with the terry slippers, they make a useful travelling set for a man. They take very little room in a valise, and the shirt can also be used with his bathing suit at the beach.

Beach shirt requires 1 1/2 yds of terry cloth, 1 yd wide. Fold in two and cut an opening for the neck 14" long. Two pieces of terry cloth, 4" x 16 1/2" face neck opening. Make a 1 1/2" hem, and run a heavy cord through to tie on the left side. Put a pocket 5" x 5 1/2" on the left side, with desired initial.



Santa Claus Body - Curpa di Sinterklaas; Mrs. Santa Body - Curpa di Sra. Sinterklaas; Head - Cabez; Upper Beard - Barba, Parti Ariba; Lower Beard - Barba, Parti Abao; Hat - Sombre; Hatband - Cinta di Sombre; Belt - Faha; Jacket Trim - Decoracion ariba Bachi; Mustache - Mustashi; Shoe - Sapatoe; Glove - Hand-

schoen; Boot Top - Beenkap; Hair - Cabe; Tassel - Klosi pa dorna; Back Hair - Cabe, banda patras; Hand - Man; Front Hair - Cabe, banda padilanti; Collar - Cuella; Back Collar - Cuella, banda patras; Cuff - Boord di Camisa; Fold - Dobra; Attach head here - Pega cabez aki.

curpa. Cose e parti di cara na e parti patras cu tin cabe y pega e dos closhi di cabe na parti adilanti di e cabez. Yena e cabez cu catuna y pegé na e curpa. Cose manga y cuella banda padilanti y patras. Yena resto un e banda. Traha un lantera chikito di organdi y pone esaki na su cintura.

Sinterklaas

Borda su forma di cara, pone su cabe, pechi y mustashi. Cose e piezanan di curpa na nan lugar, lagando un banda habrí. Cose piezanan di cabez huntu, lagando parti abao habrí. Yena e cabez y pegé na e curpa. Cose handschoen, laars, faha, barba

blancu y banchi blancu di su bachi. E bachi ta decora cu tres boton pretu chikito y un boton di oro mas grandi ta sirbi como gespu di faha. Yené pretá cu catuna y cera e buraco na banda. Un ploeshi chikito di hilo di seda blancu cu ta ser marra na su punta di pechi ta completa e trabao.

Sarong pa un Hoben

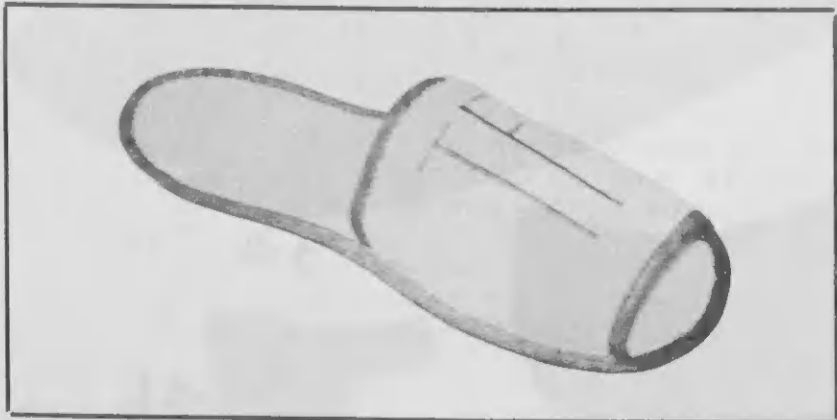
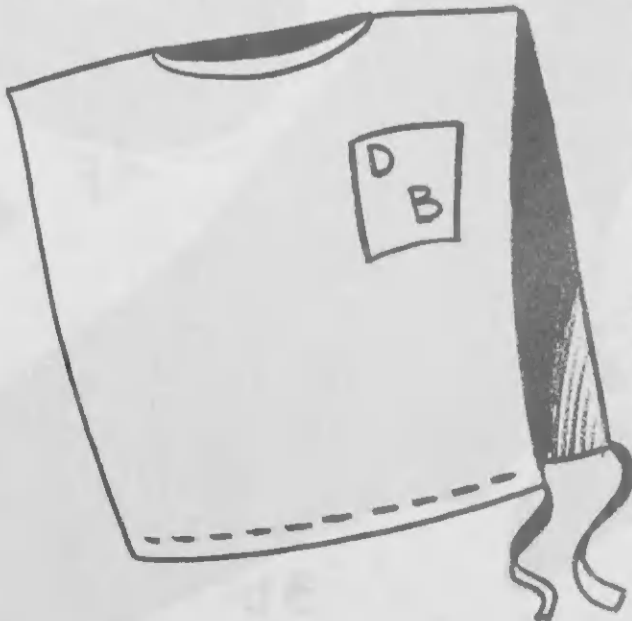
Bo yiu homber atletico hoben lo ta contento cu su traje pa banjo. E ta algo util ora di sali for di banjo. Pa trahé, corta un pida panja di serbete di 18 duim largu y 21 duim hanchu pa e parti padilanti, y di 18 duim largu y 38 duim hanchu pa e banda patras. Haci su skinanan abao rond y pone un rand di diferente color di panja na banda y abao. Cu e mes panja di e rand traha e promer letternan di su number den letter grandi. Cose e banda dilanti robez na e parti patras lagando e pasa 7 duim ariba

otro. Dobra e rand ariba, trahando un zoom di 1 duim hanchu y cose e zoom. Pasa un lastic den e zoom di e parti patras y cose e puntanan di e lastic. Traha un buracu di boton den e skina drechi di zoom banda padilanti, y pega un boton 7 duim for di e rand di e parti di banda patras. Un drukknoop of haak pegá na e rand di e parti di patras y na un posicion correspondiente na banda paden di e parti padilanti lo haci e traje pas bon.

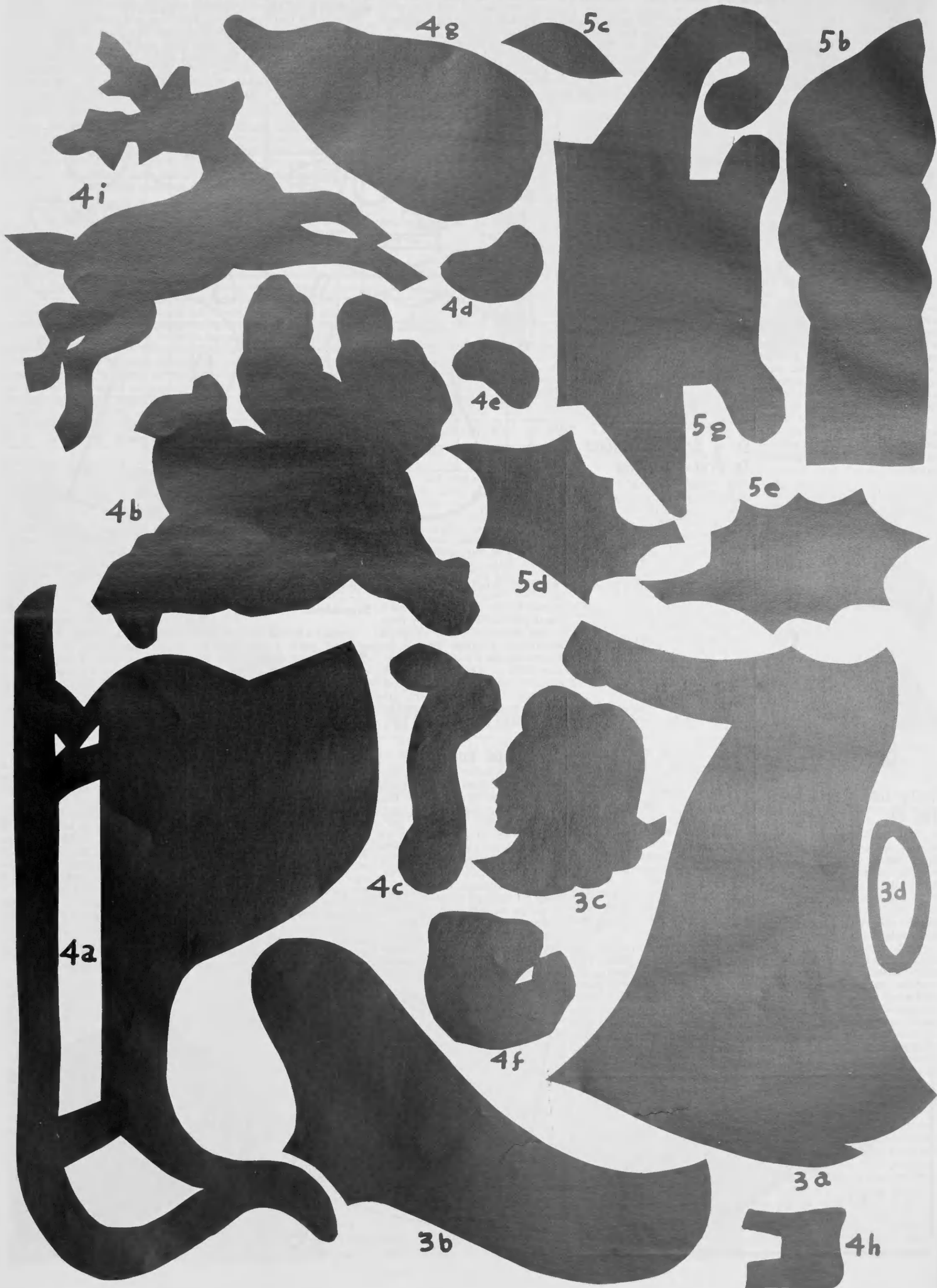
E camisa di panja di serbete aki ta algo perfecto pa companja e traje describí aki riba. Huntu cu e slof di e mes panja,

nan ta forma un set util di viahe pa un homber. Nan ta tuma masha poco lugar den valis y e camisa tambe por ser usá huntu cu badbroek na beach.

E camisa di beach ta hiba 1 1/2 yarda di panja di serbete, di 1 yarda hanchu. Dobra e panja den dos y corta un buracu pa e nek di 14 duim hanchu. Dos pida di e panja di serbete di 4" x 16 1/2" ta pa traha zoom pa e buracu di garganta. Na banda abao, traha un zoom di 1 1/2 duim hanchu y pasa un linja diki door di dje pa mara na un banda. Traha un sacu di 5" x 5 1/2 na banda robez, cu initialnan.



PATTERNS FOR CHRISTMAS TABLECLOTH



Woman's Sarong

This comfortable woman's sarong is handy to have around when you come out of the bath, or when resting after a swim. Combined with the terry slippers, it makes a nice gift for someone going on vacation.

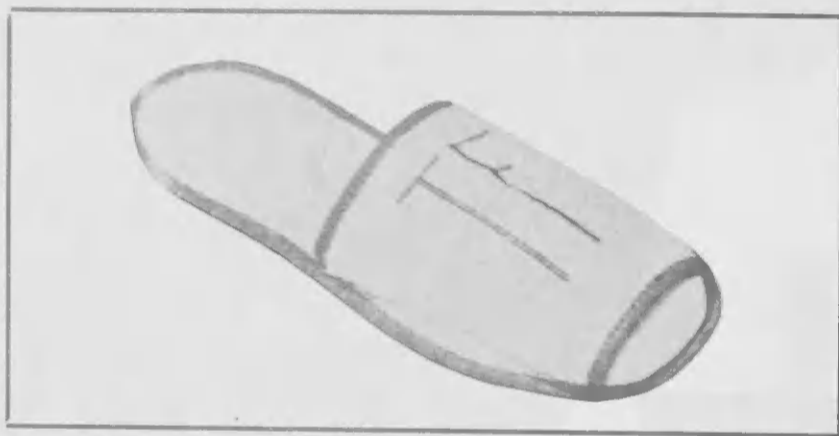
Cut terry cloth 1 yd. by 1 3/4 yds, round lower corners, stitch in 1/4" around edge to hold shape, and bind with bias type. Make large monogram with same bias type, or matching rickrack tape. Stitch double row of long stitches across top; draw threads for 10" of fullness at center back (middle of piece), making top edge 47". Cut a band 3" x 48", stitch ends, turn, and attach to top of sarong. Make 2 button holes on band, one in right-hand corner, and the other in a position best suited for snug fit, (about 14" from edge). Sew buttons in corresponding position on left-hand side of sarong. Make a tie-belt of terry.

Travel Slippers

Travel slippers for men or women. Use insoles of foam rubber in desired size. Cut four soles of terry cloth (two for each slipper) 1/2" larger than insoles all around. Place insoles between them and sew around edges. Cut tops double and sew pieces together around edge. Rickrack or bias tape can be used to make initials. Bind top and lower edge. Baste in place on sole. Stich bias binding around all other edges to give a finished look.

Slof di Viahe

Usa zool paden di schuimrubber di un tamanjo deseabel. Corta cuatro zool di panja di serbete (dos pa cada slof). Tur rond nan mester ta 1/2 duim mas grandi cu e zoolnan paden. Pone e zool di schuimrubber entre e zoolnan di pafor y esun di paden y cose e randnan. Corta e pieza di ariba dobbel y cose e dos pida hunto tur rond. Cinta rik-rak por ser usá pa traha letter di nomber ariba e pieza di ariba. Cose panja di zoom adilanti y patras na e pieza di ariba. Tene e pieza di ariba cu hilo na su lugar ariba e zool. Pasa un panja di zoom tur rond di zool pa pega na e pieza di ariba.



Racket Cover

This racket cover will be a welcome gift for any tennis player on your gift list. You'll need 7/8 yard indian head, scrap of contrasting color, one package folded bias binding, 14" cord, 18" neck opening zipper, and a few small pieces rick-rack in 3 different colors.

Place racket on paper and trace around outside edge. Add 1 3/4" around racket and sides of handle, 2 3/4" at end of handle. Cut out pattern. Cut 2 pieces from material.

Place transparent paper over racket and trace outline of racket section. Using carbon paper transfer this to one piece of your material. Lightly draw vertical and horizontal lines to indicate racket strings. With transparent paper over racket, trace pattern of frame. Cut this design out of contrasting material, and attach. Sew bias tape around string design. Decorate with 3 different colored strips of rick-rack, as shown in picture. Sew 2" strip of contrasting material at base of handle. Write "It's a racket!" and embroider with a double row of chain stitches.

Baste in zipper around the upper part of the racket. Stich cover, right sides together, catching in handle at curve of racket. Clip seam at curve, turn cover right side out.

Un Furo Pa Racket Ta Regalo Durable

Un furo ta pa un "racket" di tennis y lo ta un regalo agradable pa cualkier hungador di tennis ariba bo lista di regalos. Bo mester casi un yarda di panja di borda, pida panja di otro color, poco panja di zoom, 14 duim di linja, 18 duim di zipper y un dos pida di cinta rik-rak di 3 diferente color.

Pone e racket ariba papel y marca su figura tur rond ariba e papel. Corta un hanchura di 1 3/4 duim mas grandi tur rond di e racket y 2 3/4" mas grandi na fin di e man. Corta afor e figura. Corta dos pida di e material segun e figura.

Papel Transparente

Pone un papel transparent ariba e racket y marca e forma di e seccion rondo di e racket. Usando papel di carbon, pasa e figura aki ariba un banda di bo material. Marca linjanan horizontal y vertical pa indica e linjanan cu ta cruza otro di e racket. Cu papel transparent ariba e racket, marca e figura di e rand. Corta e figura aki di material di otro color y pegé na otro. Cose e panja di zoom tur rond di e pida cu tin marca di e linjanan. Decora e pieza aki cu 3 diferente color di cinta rik-rak manera ta muntra ariba



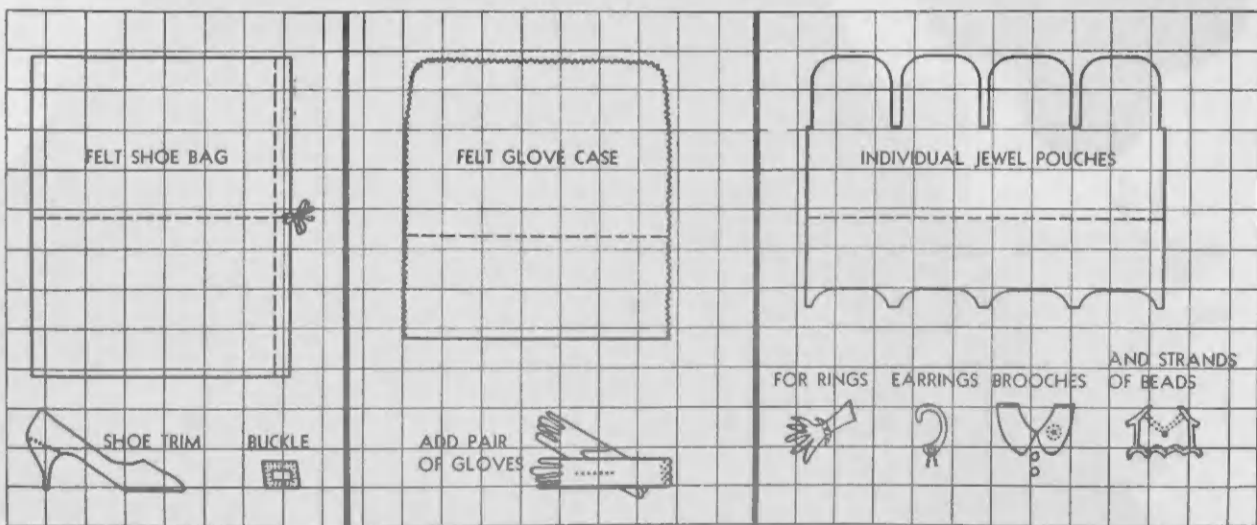
Travel Trio

(Shoe Bag, Glove Bag, and Jewelry Holder)

Travel trio in felt or indian-head. Shoe bag is 16 1/2 x 14 1/4" folden in half lengthwise. Stich bottom and one end. Make 3/4" hem at other end to hold narrow ribbon drawstring. Stich down the middle from under the hem to divide bag in two pockets. Trim with shoe cut-out in contrasting color, and decorate with sequins.

Glove bag takes 14 1/2 x 12 1/2" of material. Fold up 5" and stitch sides together. With pinking scissors cut edges, rounding off flap corners. Cut out gloves of contrasting color, trim with multicolor sequins and sew to flap.

Jewelry holder uses 18 x 12 1/4" of material. Cut as shown in pattern. Fold up 4 1/2" and stitch to form four pockets. Trim each flap with scraps of contrasting material and decorate with sequins for various types of jewelry. To fold into compact bag, sew ribbon on ends, fold in center and tie. Embroider, or sew on sequins in desired initials to front fold.



Felt Shoe Bag - Sacu di Felpa pa Sapatoe; Shoe trim - Figura di sapatoe pa decoracion; Buckle - gespu; Felt Glove Case - Tas di Felpa pa Handschoen; Add Pair of Gloves - Pone acerca un paar di Handschoen; Indi-

vidual Jewel Pouches - Sacu di Hoyeria; Rings - Renchi; Earrings - Renchi di orea; Brooches - Broche; Strand of Beads - Linja di cuenta.

portret. Cose pida di otro material di 2 duim na e base di e man. Scirbi ariba man: "It's a racket!" y borda e pida aki cu dobbel rij di steek di cadena.

Tene e zipper cu hilo rond di e parti ariba di e racket. Awor, cose e tapa cu su banda drechi paden y pega e man di panja na e parti unda e seccion rondo ta cumenza. Keep e zoom na e seccion rondo y bira e tapa pa drechi.

Traje pa Damas

Traje pa damas ta algo di bon uso ora ta sali for di banjo of ora ta sosega despues di landa. Hunto cu e slof di panja di serbete, nan ta forma un regalo pa un hende cu ta bai vacantie.

Pa trahe, corta un pida panja di serbete di 1 yarda pa 1 3/4 yarda y haci e skinanan abao rond, y cose tur rond na un distancia di 1/8" pa mantene su forma y pone un panja di zoom tur rond despues. Pone letternan di nomber cruzá den otro y traha di panja di zoom of cinta rik-rak. Cose dos rij cu steek largo na e banda ariba y hala e panja hunto banda patras (na centro) pa e plooi y yega 10" y pa haci e parti ariba bira 47" hanchu en total. Corta un banchi di 3" pa 48", cose e puntanan hunto, bira pa drechi y pegé na e parti ariba di e traje. Traha dos buracu di boton den e banchi, uno den e skina drechi y e otro den un posicion cu ta haci e traje pas mehor (mas o menos 14" for di canto). Pega botonnan na posicion correspondiente na banda robez di e traje. Traha un faha tambe di e mes panja di serbete.

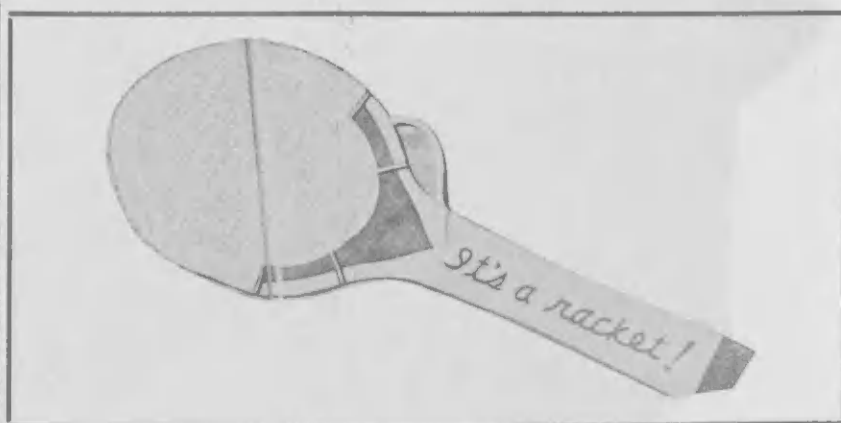


Tres Pieza pa Viahe

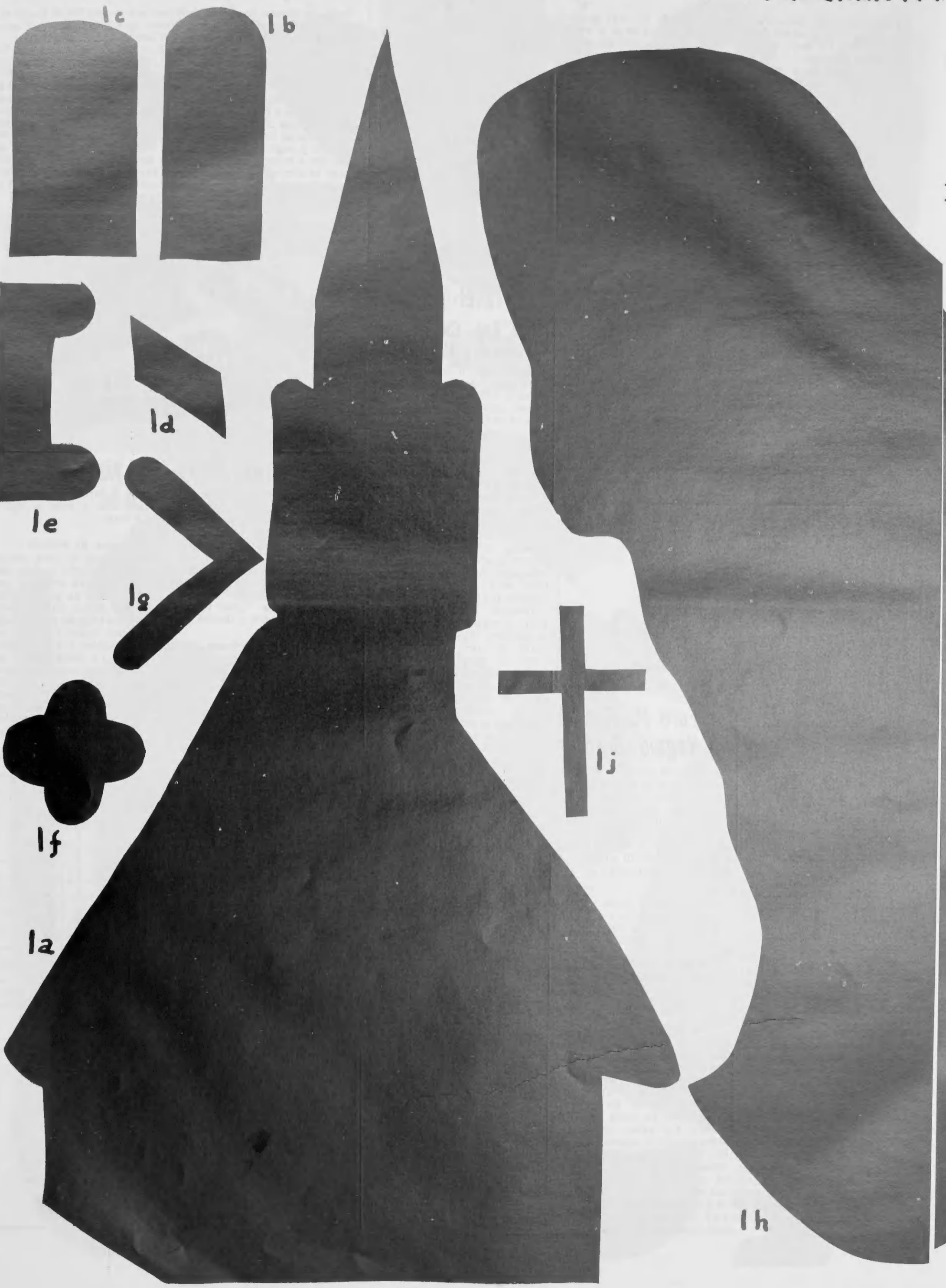
E sacu pa sapatu ta 16 1/2" pa 14 1/4", doblá na mitar di e largura. Cose abao y na un banda, lagandu un banda habri. Cose un zoom di 3/4" na e banda habri pa pasa un cinta smal pa mara. For di e banda habri cose bai abao for di bao di e zoom pa traha dos seccion. Dorna e sacu cu un of mas figura di sapatu den otro color y decoré cu payet.

Sacu pa Handschoen
E sacu pa handschoen ta hiba un pida material di 14 1/2" pa 12 1/2". Doblé na tamanjo di 5" y cose e bandanan hunto lagando un tapa. Cu sker di corta zigzag, haci e rand di skina di e tapa rond. Corta figura di handschoen di diferente color

di panja y dorna nan cu payet di multicolor y cose e figura ariba e tapa.
Estuche di Prenda
Esaki ta usa un pida tela di 18 pa 12 1/4". Corta e pida manera ta muntra ariba e patroonchi. Doblé na pida di 4 1/2" y cose pa forma cuatro sacu. Dorna cada tapa cu pida di tela di diferente color y decoré cu payet pa indica e varios clase di hoyeria. Pa doblé y haya un sacu compacto, cose pida cinta na banda, dobla e estuche cu cada seccion ariba otro y maré hunto. Borda of cose payet cu letternan di nomber deseabel ariba e parti cu ta keda mas ariba.



PATTERNS FOR CHRISTMAS



TABLECLOTH



Vary Your Christmas Menu With Some Of These Extraordinary Recipes

As every country has its own traditional way of celebrating Christmas, so it also has its own traditional type of Christmas food. As a change from, or in addition to their usual Christmas fare, try some of these favorites we have collected for you. You might even like them enough to make them a part of your traditional Christmas dinner.

The Christmas wreath and egg stars reflect the wreaths in your windows, and the stars on your tree and are very easy to make.

Christmas Wreath

Christmas Wreath: Ingredients: 2 tbsp. mayonnaise; 2 small packages cream cheese; dash of salt; white bread slices, finely chopped parsley; several cranberries.

Blend real mayonnaise with cream cheese and salt. Cut bread slices in rounds with cooky cutter. Spread cheese mixture; sprinkle chopped parsley around edge to form wreath and arrange several pieces of red cranberry on parsley wreath. Yield: 10-12 canapes.

Spanish Gazpacho

This chilled Spanish soup will please your guests and save you precious time at Christmas. Make it the day before and serve it at your Christmas dinner.

Ingredients: 1 cup finely chopped peeled tomato; ½ cup finely chopped green pepper; ½ cup finely chopped celery; ½ cup finely chopped cucumber; ¼ cup finely chopped onion; 2 tsp. snipped parsley; 1 tsp. snipped chives; 1 small clove garlic, minced; 2 to 3 tsp. wine vinegar; 2 tbsp. olive oil; 1 tsp. salt; ¼ tsp. pepper; ½ tsp. Worcestershire sauce; 2 cups tomato juice.

Combine all ingredients in glass bowl. Cover and chill thoroughly — at least 4 hours. Serve in chilled cups. Top with croutons. Makes 6 servings.

Christmas Goose

A goose is traditional at Christmas-time in many parts of Europe - Holland, Germany, Denmark, Bulgaria, Hungary and England, to name a few. Try this delicious golden goose, basted with burgundy and stuffed with prunes, as a change from roast turkey.

Ingredients: 1 10-12 lb. goose, ready-to-cook; 1½ cups burgundy; ½ tsp. salt; ¼ tsp. pepper; ¼ tsp. nutmeg; 1 cup chopped onion; 4 cups bread cubes; 1 cup chopped pitted prunes; 1 cup chopped celery; 12 green

olives, chopped; ½ cup butter; 1 tsp. salt; 2 tsp. poultry seasoning; 1 cup orange juice; 3 tbsp. red current jelly; ¼ tsp. grated orange rind; 2 tbsp. brandy.

Rub goose inside and out with wine, seasoned with salt, pepper, nutmeg. Drain off and reserve liquid. Sauté onion, bread cubes, prunes, celery, and olives in butter. Add salt and poultry seasoning, mixing well. Stuff goose with this mixture, sew up the opening, and prick the skin all over with a sharp fork. Roast in uncovered pan at 325° F. for about 4½ hours, basting often with wine excess mixed with the orange juice.

Remove bird from pan, skim fat from surface of basting liquid. Heat liquid that is left and add current jelly, orange rind, and brandy. Makes 1½ cups of sauce. Serves 10. Garnish platter with pineapple rings with a maraschino cherry in the middle.

Wassail Bowl

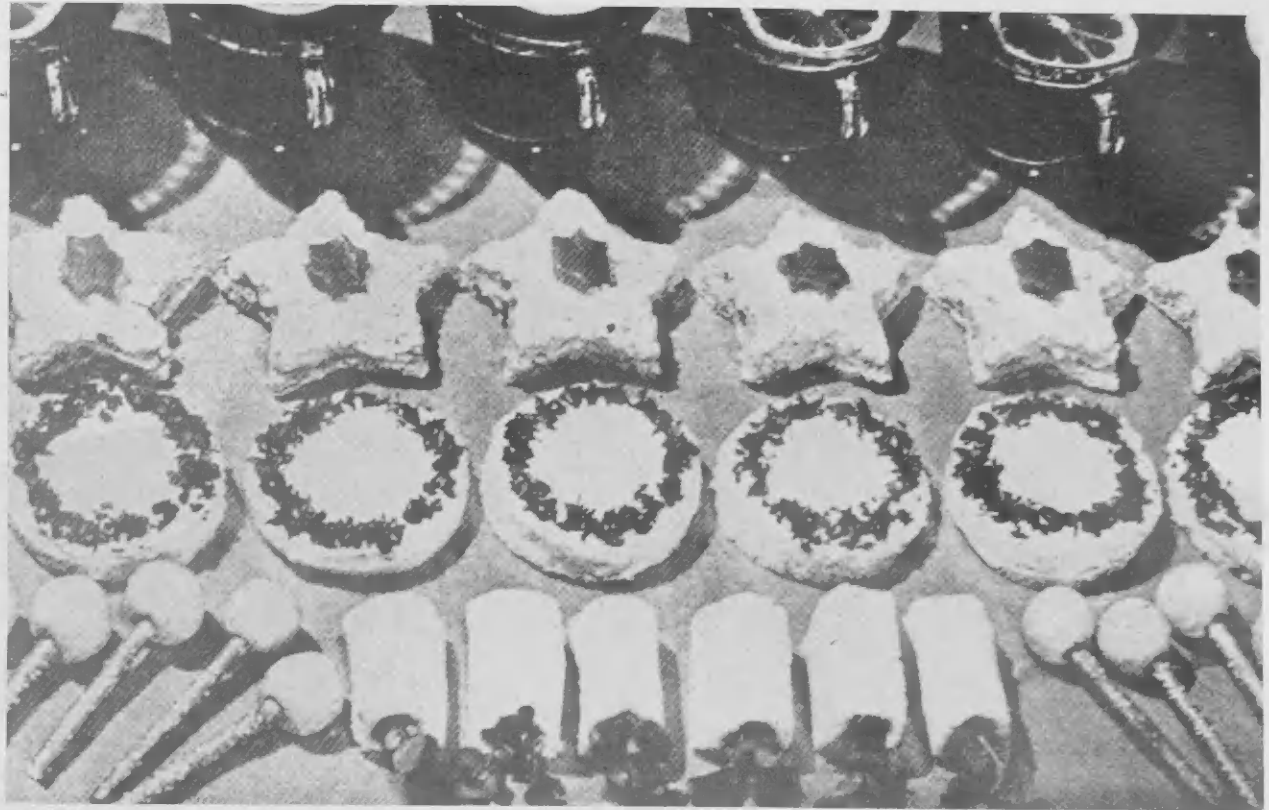
The Wassail Bowl is traditional in Great Britain. This is the oldest recipe for wassail made at Oxford.

Into a bowl, place a pint of sugar, a half-pint of warm beer, a grated nutmeg, and some ginger. Add four glasses of sherry and five more pints of beer. Stir well, sweeten to taste cover, and let stand for two to three hours. Serve hot in punch glasses.

Egg Stars

Ingredients: ¼ cup soft vitaminized margarine; 2 hard boiled eggs, finely chopped; ¾ teaspoon curry; ¼ tsp. Worcestershire sauce; whole wheat bread slices; pimienta.

Cream vitaminized margarine; add eggs, curry and Worcestershire sauce. Cut bread slices into star shapes with cooky cutter. Spread with egg mixture and top with smaller stars made from pimienta.



Varia Bo Menu di Pascu cu Algun Di e Platonan Extraordinario Aki

Mescos cu tur pais tin su mes manera tradicional di celebra Pascu, asina tambe nan tin nan mes clase tradicional di cuminda di Pascu. Como un cambio of pa agrega na bo lista di cuminda di Pascu, purba algun di e platonan favorito cu nos a selecta pa bo. Podiser bo ta gusta nan asina tanto cu bo lo haci nan como parti di bo comida tradicional di Pascu.

Gans di Pascu

Un gans ta un pahara tradicional pa come na tempo di Pascu den hopi parti di Europa — Hulanda, Alemania, Dinamarca, Bulgaria y Inglatera na paisesnan. Purba e delicioso gans di oro aki, tempera cu binja y yena cu pruum,

Pork Cunaripa

For a West Indian dish, try this pork recipe from Port of Spain.

Ingredients: 1½ lbs leftover pork, sliced; ½ cup water; ½ cup vinegar; ¼ cup brown sugar; 2 tsp. cornstarch; ½ tsp. salt; 1 No. 2 can pineapple chunks; 1 med. green pepper, thinly sliced; 2 med. onions, thinly sliced.

Brown meat lightly in melted fat. Combine water, vinegar, sugar, cornstarch, salt, 1 cup pineapple juice drained from chunks. Cook in saucepan until clear and slightly thickened. Pour sauce over meat, cover; cook 30 minutes, add pineapple chunks, green pepper, onion; cook 2 minutes longer. Yield: 4 servings.

como un cambio for di calacuna geroost.

Ingredientenan: Un gans di 10 te 12 liber, cla pa cushina; 1½ koppi di binja; ½ cuchara chikito di salu; ¼ cuchara chikito di peper pica; ¼ cuchara chikito di nootmuskaat; 1 koppi di siboyo cortá; 4 koppi di blokki di pan; 1 koppi di pruum cortá; 1 koppi di celdru cortá; 12 olijfi berde, cortá; ½ koppi di manteca; 1 cuchara chikito di salu; 2 cuchara chikito di specerij pa galinja; 1 koppi di jugo di apelsina; 3 cuchara grandi di jelly corrá di resenchi; ¼ cuchara chikito di casca di apelsina raspá, 2 cuchara chikito di brandy.

Hunta paden y pafu di e gans cu binja, y pone salu, peper pica y nootmuskaat. Laga e liquido basha y warda esaki. Pone ciboyo, pidanan di pan, pruum, celdru y olijfi cushiná den manteca. Pone acerca salu y specerij di galinja y mezcla nan bon. Yena e gans cu e mezcla aki, cose e gans y traha buracu tur parti di e curpa cu un forki skerpi. Roost e gans den un weya sin tapa na 325° F pa como 4½ ora, y sprenkel frecuentemente cu binja mezcla cu jugo di apelsina.

Saka e pahara for di weya, kita vet for di su curpa y otro liquido. Cayenta e liquido cu keda y pone acerca e jelly di resenchi, casca di apelsina raspá y brandy. Esaki ta forma 1½ koppi di saas. Esaki por sirbi pa 10 persona. Dorna e plato cu pidanan rondó di anasa cu chery mei-mei.

Carni Porco Cunaripa

Pa bo haya un plato di West India, purba e receta aki di carni di porco for di Port of Spain.

Ingredientenan: 1½ liber di carni porco, cortá na slice; ½ koppi di awa; ¼ koppi di binager; ¼ koppi di sucu bruin; 2 cuchara chikito di maizena; ½ cuchara chikito di salu; 1 bleki di anaza cortá; 1 promenton mediano berde na slice fini; 2 ciboyo mediano, cortá na slice fini.

Laga carni bira bruin den vet. Pone acerca, awa, binager, sucu, maizena, salu, 1 koppi di ju-

Krans di Pascu

E ingredientenan ta: 2 cuchara grandi di mayonnaise, 2 paki chikito di keeshi di crema, un poco salu, algun sneechi di kipashi, peterselie corta chikito, varios "cranberry" corrá. Mezcla mayonnaise cu e keeshi y salu. Corta e pan na pida rondó usando forma pa traha koe-ki. Pone e mezcla di keeshi ariba dje y strooi peterselie fini na su rand pa forma un krans y pone varios pida di "cranberry" corra ariba e krans di peterselie. E cantidad por traha 10 te 12 canapé.

Strea di Webo

Ingredientenan ta: ¼ koppi di margarine moli, 2 webo herbi duru, cortá chikito; ¾ cuchara chikito di curry; ¼ cuchara chikito di Worcestershire saas; kipashi, y promenton.

Haci e margarina bira un crema, pone acerca e webo fini, curry y Worcestershire saas. Corta e pan den forma di strea usando un forma di traha koe-ki. Hunta e mezcla di webo ariba e pan y mas ariba traha strea chikito cu promenton.

Gazpacho Spanjo

E soppo Spanjo frio aki lo agradece paladar di bo bishitanan y spaar bo tempo precioso na tempo di Pascu. Trahe'le e dia promer y sirbié hunto cu bo comida di Pascu.

Ingredientenan ta: 1 koppi di tomati pelá cortá fini; ½ koppi di promenton berde cortá chikito; ½ koppi di celdru cortá chikito; ¼ koppi di komkommer cortá fini; ¼ koppi di siboyo cortá chikito; 2 cuchara chikito di peterselie cortá fini; 1 cuchara chikito di ciboyin cortá fini; un pida di knoflook garná; 2 te 3 cuchara chikito di binja di binager; 2 cuchara grandi di azeta di olijfi; 1 cuchara chikito di salu; ¼ cuchara chikito di peper pica; ½ cuchara chikito di Worcestershire saas; 2 koppi di jugo di tomati.

Pone tur ingredientenan den un komchi di glas. Tape'le y lagé fria bon pa 4 ora. Sirbié friu den koppi. Pone pan getoost ariba den e koppi. Esaki ta bastante pa sirbi 6 hende.

go di anasa cu a ser sacá for di e pidanan chikito. Cushina esakinan den un panchi te ora e saas bira poco diki. Basha e saas ariba e carni y tapa esaki; cushina pa 30 minuut, y pone acerca e pidanan di anasa, promenton berde, ciboyo, y laga cushina 2 minuut mas. Esaki ta duna 4 plato.



Christmas Goose.

Gans di Pascu.

Cranberry Relish

For an extra-special salad serve bright red jellied cranberry relish in the shape of a star.

Ingredients: 2 packages orange-flavored gelatin; 2 cups hot water; 1 11-oz. can (1 1/4 cups) frozen cranberry-orange relish; 1/2 cup cold water; 1 cup orange juice; 3/4 cup chopped celery; 3/4 cup chopped walnuts.

Dissolve gelatin in hot water. Break frozen relish in chunks; add to gelatin and stir until thawed. Add cold water and orange juice; chill until partially set. Stir in celery and nuts. Pour into a 1 1/2-qt mold or individual molds; chill until firm. Makes 8 to 10 servings. Garnish with cups made from orange peel filled with mayonnaise.

German Stollen

German Stollen is delicious with a cup of coffee and also makes a nice gift.

Ingredients: 1 package active dry yeast or 1 cake compressed yeast; 1/4 cup water; 1 cup milk, scalded; 1/2 cup butter or margarine; 1/4 cup sugar; 1 tsp. salt; 1/4 tsp. ground cardamom; 4 to 4 1/2 cups sifted all-purpose flour; 1 slightly beaten egg; 1 cup seedless raisins; 1/4 cup currants; 1/4 cup chopped mixed candied fruits; 2 tbsp. grated orange peel; 1 tbsp. grated lemon peel; 1/4 cup chopped blanched almonds.

Soften active dry yeast in 1/4 cup warm water, compressed yeast in 1/4 cup lukewarm water. Combine milk, butter, sugar, salt, and cardamom; cool to lukewarm. Stir in 2 cups of the flour; beat well. Add yeast and egg, beat well. Stir in fruits, peels, and nuts. Add enough remaining flour to make soft dough. Turn out on lightly floured surface.

Knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl and turn once to grease surface. Cover; let rise until double, about 1 hour and 45 minutes. Punch down; turn out on lightly floured surface; divide in three equal parts. Cover; let rest 10 minutes.

Roll each part into a 10 x 6-inch rectangle. Without stretching, fold long side over to within 1 inch of opposite side; seal. Place on greased baking sheets. Cover; let rise until almost double, about 1 hour. Bake in moderate oven (375° F.) for 15 to 20 minutes or until golden brown. While warm, brush with Glaze. Makes 3.

Glaze

Glaze: Combine 1 cup sifted confectioners' sugar, 2 tbsp. hot water, and 1/2 tsp. butter. Brush over Stollen.

E Wassail Bowl

E Wassail Bowl ta algo tradicional na Gran Britania. E mezcla aki di bebida cu specerij aden ta un receta mas bieuw cu ta ser trahá na Oxford.

Den un komchi ta pone un pinchi di sucú, un mitar pinchi di cerbez cayente, un nootmuskaat raspá, y poco gember. Pone acerca cuatro glas di sherry y cinco pinchi mas di cerbez. Draai esakinan bon, y haci e mezcla dushi segun bo gusto, tapa e mezcla y lagé para pa dos te tres ora. Sirbi e bebida cayente den glas di punch.

Jelly di Cranberry

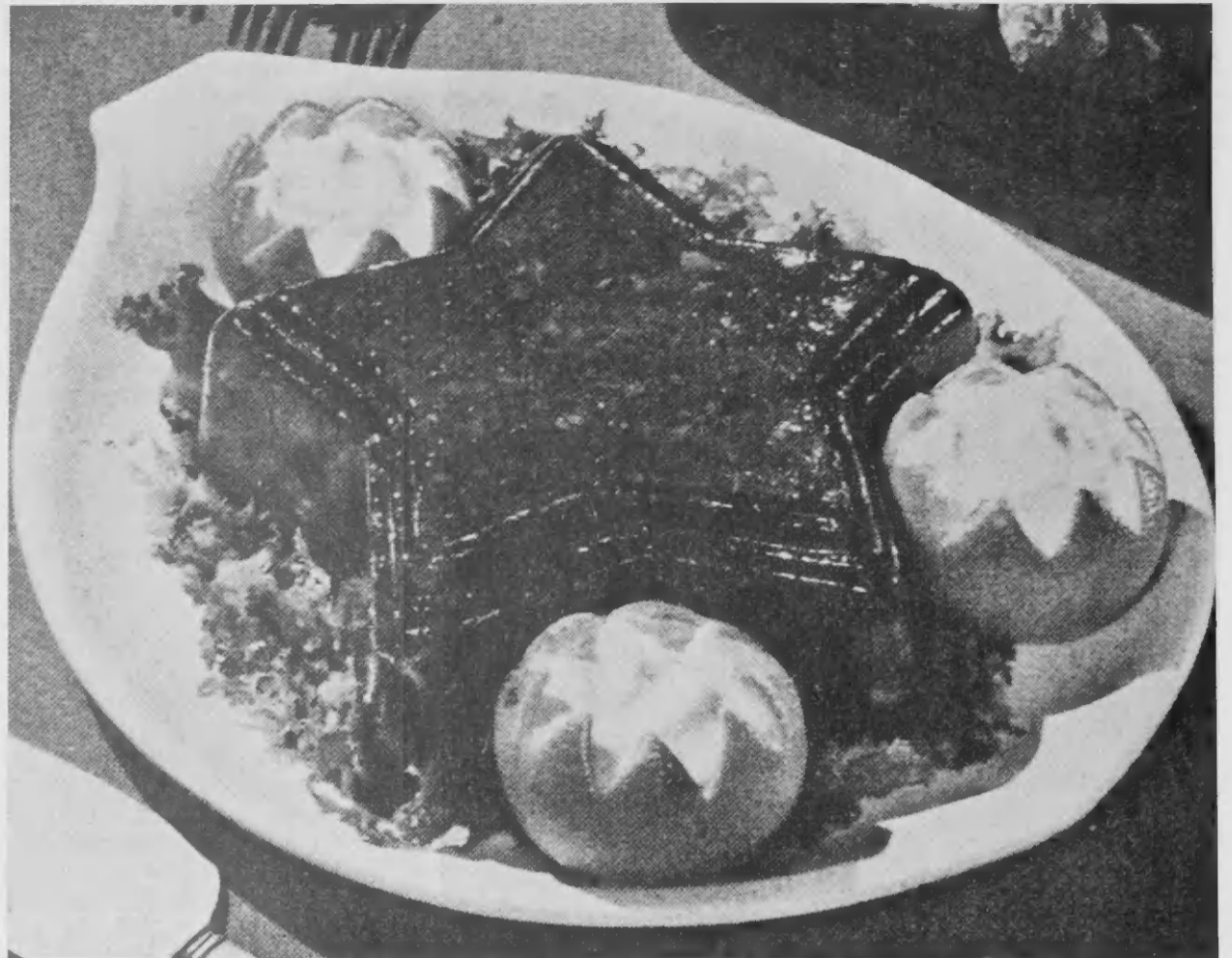
Pa un plato extra special di salada, sirbi "cranberry" na jelly den forma di un strea.

Ingredientenan: 2 pakki di gelatin cu sabor di apelsina; 2 koppi di awa cayente; 1 bleki di 11 ons (1 1/4 koppi) di fruta cranberry y apelsina; 1/2 koppi di awa friu; 1 koppi di jogo di apelsina; 3/4 koppi di celdru cortá na pida; 3/4 koppi di noot cortá.

Disolve gelatin den awa cayente. Kibra e fruta gevieres na pida chikito; pone den e gelatin y draai te ora e bira moli liquido. Pone awa friu acerca y jugo di apelsina; lagé fria te ora e para un poco. Tira celdru y noot aden y draai. Basha e mezcla den un forma cu ta contene 1 1/2 cuarto of den diferente forma y lagé fria te ora e para. Esaki ta yega pa sirbi 8 te 10 persona. Corta casca di apelsina den forma di un koppi y yene cu mayonnaise pa dorna e plato.

Top picture: Jellied Cranberry relish. Bottom picture: German Stollen.

Portret ariba: Jelly di Cranberry. Portret abao: "Stollen Aleman".



Olykoek

Olykoek is an ancestral New Amsterdam Christmas cake, known to many of us as olie-bollen.

Ingredients: 1 cup milk, scalded; 1 tsp. salt; 1/4 cup sugar; 2 3/4 tbsp. shortening; 1 cake compressed yeast; 1 egg, well beaten; 3 1/2 cups sifted flour; brandied raisins; powdered sugar.

Use Large Mixing Bowl

Place milk, salt, sugar and 1 tbsp. shortening in large mixing bowl and cool. When lukewarm, add crumbled yeast cake and well beaten egg. Add 1 1/2 cups flour and beat thoroughly. Gradually stir in remaining flour, adding just enough to make a dough slightly softer than that of bread. Turn out on floured board and knead until smooth and elastic, adding flour as necessary. Place dough in greased bowl and brush with melted shortening; cover and let rise in warm place until doubled in bulk (for 2 to 4 hours). Knead, cut off small pieces of dough and enclose brandied raisins or citron in center of each when shaping into small balls. Let stand until light. Fry in hot deep fat (360-370° F.) about 3 minutes. Roll in powdered sugar while warm. The epicures of New Amsterdam soaked the olykoeks in rum and served them with whipped cream.

Oliekoek

Oliekoek ta un bolo antiguo di Pascu di Nieuw Amsterdam, conocí pa hopi di nos como olie-bollen.

Ingredientenan: 1 koppi di lechi, bon cayente; 1 cuchara chikito di salu; 1/4 koppi di sucú; 2 3/4 cuchara grandi di rees; 1 blokki di yeast duru; 1 webu bon bati; 3 1/2 koppi di harinja blancu zeeftá; resenchi den brandy; sucú di bolo.

Pone lechi, salu, sucú y 1 cuchara grandi di rees den un komchi grandi di mezcla y lagé fria. Ora e ta tibio, pone e yeast acerca y e webu bati. Pone acerca 1 1/2 koppi di harinja blancu y bati e mezcla bon. Poco-poco draai e resto di harinja blancu aden, y pone net suficiente pa traha un mansa un poco mas moli cu pa traha pan. Sprei e mezcla ariba un tabla y mansa e mezcla te ora e ta fini y elastico, mientras bo ta agrega harinja blancu acerca segun ta necesario. Pone e mansa den un komchi huntá cu vet y hunta su ariba cu rees gesmelt; tapa e mezcla y lagé rijs den un lugar cayente te ora mezcla bira dobel (ta dura 2 te 3 ora). Mansa e mezcla, cortando pidanan den forma di bala chikito, poniendo poco resenchi mei-mei. Lagé para un poco pa e rijs atrobe.

Herbé den hopi vet cayente (360 pa 370° F) pa mas o menos 3 minuut. Loré den sucú di bolo mientras el ta cayente. Esnan cu ta gusta cos dushi na Nieuw

"Stollen Aleman"

"Stollen" Aleman ta delicioso cu un koppi koffi y tambe el ta un bunita regalo.

Ingredientenan: 1 pakki di yeast secu of 1 pida di yeast duru; 1/4 koppi di awa; 1 koppi di lechi, bon cayente; 1/2 koppi di manteca of margarine; 1/4 koppi di sucú; 1 cuchara chikito di salu; 1/4 cuchara chikito di "cardamom" mulá; 4 te 4 1/2 koppi di harinja blancu; 1 webu un poco bati; 1 koppi di resenchi grandi sin simiya; 1/4 koppi di resenchi chikito; 1/4 koppi di fruta dushi variá; 2 cuchara grandi di casca di apelsina raspá; 1 cuchara grandi di casca di lamoenchi raspá; 1/4 koppi di almentra pelá.

Molia e yeast secu den 1/4 koppi di awa poco cayente (si ta yeast duru, den 1/4 koppi di awa tibio). Pone acerca lechi, manteca, sucú, salu y "cardamom"; lagé fria bira tibio. Draai aden 2 koppi di harinja blancu y bati e mezcla bon; pone yeast y webu acerca y bati nan bon. Pone fruta, casca di e frutanan y almentra aden y draai. Pone bastante harinja blancu mas pa haci e deeg moli. Sprei e mansa

ariba un lugar cu tin poco harinja blancu ariba. Mansa e mezcla fini pa 8 te 10 minuut te ora e mansa ta elastico. Poné den un komchi cu ta huntá cu manteca of margarina, y biré na e otro banda pa e haya manteca tur parti. Tapa e mezcla y lagé rijs te dobel tamanjo den como 1 ora y 45 minuut. Saké afor y spreí e mezcla ariba un lugar cu tin harinja blancu ariba. Parti e mansa den tres parti igual. Tapa nan y laga nan so-sega pa 10 minuut.

Lora cada parti den un pida largu di 10 pa 6 duim largu. Sin rek e mansa, dobla e banda largu te 1 duim for di e otro banda y pegé aki. Pone esaki ariba un baki di horna huntá cu vet. Tapé y lagé rijs te casi dobel, lo-cual ta tuma como 1 ora. Lagé horna den forno na temperatura moderá (375° F) pa 15 te 20 minuut of te ora e bira bruin color di oro. Ora e ta cayente, hunte cu siroop cu ta indica aki bao. E receta aki ta traha 3 Stollen.

Siroop

Mezcla hunto 1 koppi di sucú di bolo, 2 cuchara grandi di awa cayente y 1/2 cuchara chikito di manteca. Hunta esaki ariba e Stollen.

Bolo di Cunukeronan

E Bolo di Cunukeronan aki ta un favorito na tempo di Pascu na Kingston, Jamaica.

Ingredientenan: 3/4 liber di manteca; 9 webu separá; 3 3/4 koppi di sucú di bolo; 1/2 koppi di koffie fuerte; 1 bolo grandi sin blanca; 1/2 koppi di rom.

Haci e manteca moli; pone acerca 3 koppi di sucú poco-poco, siguiendo hacie'le moli. Pone acerca e doornan di webu, uno cada biaha; y bati e mezcla bon despues di pone cada webu. Pone acerca e koffie, bati y mezcla y lagé un banda pa un rato.

Bati e blancunan di webu te cu el ta scuma; poco-poco pone acerca e resto di 3/4 koppi di sucú; bati e mezcla te ora e ta stijf. Pone blancunan di webo den mezcla di manteca. Corta e bolo den capa fini. Sprenkel e capanan di bolo cu rom. Pone e mezcla di blancu di webu mei-mei di e capanan di bolo y mas ariba tambe. Laga esaki fria pa por lo menos 2 ora promer di sirbi. E bolo aki ta bastante pa parti pa 10 te 12 persona.

Planters' Cake

This Planters' cake is a favorite at Christmas time in Kingston, Jamaica.

Ingredients: 3/4 lb butter; 9 eggs, separated; 3 3/4 cups confectioners' sugar; 1/2 cup strong coffee; 1 large sponge cake; 1/2 cup rum.

Cream butter until soft; add 3 cups of the sugar gradually, continuing to cream until light, fluffy. Add egg yolks, one at a time; beat well after each addition. Add coffee; beat; set aside.

Beat egg whites until foamy; slowly add remaining 3/4 cup sugar; beat until stiff. Fold egg whites into butter mixture. Slice sponge cake into thin layers. Sprinkle layers of cake with rum. Put layers together with the frosting between and on top. Chill at least 2 hours before serving. Yield: 10 to 12 servings.

Amsterdam tabata pasa e oliekoek den rom y ta sirbi nan cu crema bati.



Dark Fruit Cake and Plum Pudding

Eggnog Sauce

Ingredients: 1 egg; 3 tbsp butter, melted; $\frac{3}{4}$ cup sifted confectioners' sugar; $\frac{1}{2}$ tsp vanilla; dash nutmeg; $\frac{1}{2}$ cup whipping cream.

Beat egg until foamy; blend in butter, confectioners' sugar, vanilla, and nutmeg. Whip cream and gently fold into egg mixture. Store in refrigerator until serving time.

Viennese Spiced Coffee

Those who favor very strong coffee will be pleasantly surprised when you serve this delicious spiced coffee.

Ingredients: $\frac{1}{3}$ cup instant coffee; 3 tbsp sugar; 8 whole cloves; 3 inches stick cinnamon; 3 cups water; whipped cream; ground cinnamon.

Combine $\frac{1}{3}$ cup instant coffee, 3 tbsp sugar, cloves, stick cinnamon, and water. Cover, bring to boil. Remove from heat and let stand, covered, about 5 minutes to steep. Strain. Pour into cups and top each with spoonful of whipped cream; dash slightly with cinnamon. Serve with cinnamon sticks as muddlers. Makes 4 to 6 servings.

Christmas Tablecloth

(Continued from page 2)

come together. Small white roses may be used instead of holly berries. The holly spray near the candles is made of four holly leaves (4e) with two small white roses hiding the join.

Each angel holds a small white rose. Slip the stem under the hand, and sew in place. If preferred, a small Christmas tree ornament may be used instead of a rose. Scatter the stars around over the heads of the angels.

Before sewing on the pieces, arrange the sections on the cloth, changing them around until you have the exact effect you want. (Use the picture of the finished cloth as a guide.) Pin them in place so they won't shift, and sew them down with a blind stitch.

Your masterpiece is now finished. May it bring you many years of pleasure.

Plum Pudding

What could be better than the steaming plum pudding of Dickens' fame, as a climax to the feast.

Ingredients: 4 slices bread, torn; 1 cup milk; 2 slightly beaten eggs; 1 cup lt brown sugar; $\frac{1}{4}$ cup orange juice; 6 oz beef suet, finely chopped (2 cups chopped); 1 tsp vanilla; 1 cup sifted all-purpose flour; 1 tsp soda; $\frac{1}{2}$ tsp salt; 2 tsp cinnamon; $\frac{1}{2}$ to 1 tsp cloves; 1 tsp mace; 2 cups seedless raisins; 1 cup diced candied fruits and peels; $\frac{1}{2}$ cup dates, cut up; $\frac{1}{2}$ cup chopped walnuts.

Soak bread in milk; beat to break up; stir in eggs, sugar, orange juice, suet, and vanilla. Sift dry ingredients over fruits and nuts, mixing well; stir in bread-suet mixture. Pour into a well-greased 2-qt mold — or steam in two 1-qt molds or 1-lb coffee cans about 2 $\frac{1}{2}$ hours or until done. Cover with cap of foil (do not use lids on cans); tie on tightly with string.

Place on rack in deep kettle; pour in boiling water to 1 inch. Cover; steam about 3 $\frac{1}{2}$ hours or until done (test like a cake). Cool pudding about 10 minutes before unmolding. Serve warm with Eggnog Sauce. Makes 12 servings.

Dark Fruitcake

What nicer gift for your neighbor or your children's teacher than a delicious home baked fruitcake.

Ingredients: 3 $\frac{1}{2}$ cups (1 $\frac{1}{2}$ lbs) mixed diced fruits and peels; 1 $\frac{1}{4}$ cups (8 oz) dark seedless raisins; 1 $\frac{1}{4}$ cups light seedless raisins; 1 cup (4 oz) chopped walnuts; 1 cup chopped pecans; 3 cups sifted enriched flour; 1 tsp each baking powder, salt, cinnamon, allspice; $\frac{1}{2}$ tsp each nutmeg, cloves; 1 cup shortening; 2 cups brown sugar; 4 large eggs (1 cup); $\frac{3}{4}$ cup grape juice.

Mix fruits and peels, raisins, and nuts. Sift together flour, baking powder, salt, and spices; sprinkle $\frac{1}{4}$ cup over fruit mixture, mixing well. Thoroughly cream shortening and sugar; add eggs, one at a time, beating well after each. Add sifted dry ingredients to creamed mixture

Bolo Bruin di Fruta

Ki mehor regalo por tin pa bo bisinja of maestro di maestra di bo yunan cu un delicioso bolo di fruta cu bo mes a traha?

Ingredientenan: 3 $\frac{1}{2}$ koppi (1 $\frac{1}{2}$ liber) di fruta mezcla y casca di fruta na blokki chikito; 1 $\frac{1}{4}$ koppi (8 ons) di resenchi bruin preto sin simiya; 1 $\frac{1}{4}$ koppi di resenchi mas cla sin simiya; 1 koppi (4 ons) di noot cortá; 1 koppi di otro sorto di noot; 3 koppi di harinja blancu enrequeci y zeefta; 1 cuchara chikito cada uno di soda di pan, salu, kaneel, specerij di varios sorto; $\frac{1}{2}$ cuchara chikito cada uno di rees; 2 koppi di sucu bruin; 2 webu grandi (1 koppi); $\frac{3}{4}$ koppi di jugo di grape.

Mezcla e frutanen y cascanan, resenchi, y nootnan. Zeefta hunto e harinja, soda di pan, salu y specerijnan; sprenkel $\frac{1}{4}$ koppi ariba di e mezcla di fruta y mezcla nan bon. Traha e rees y sucu na un bon crema y pone acerca e webunan, uno a la vez, y bati e mezcla bon despues di pone cada webo. Pone acerca e otro ingredientenan secu na e mezcla di crema cada bez hunto cu poco grape juice, y bati e mezcla fini despues di cada adicion. Basha e mezcla bati ariba e fruta y mezcla nan bon. Pone papel den dos baki di traha pan di 8 $\frac{1}{2}$ pa 4 $\frac{1}{2}$ pa 2 $\frac{1}{2}$ duim, y laga e papel sali $\frac{1}{2}$ duim ariba e baki na tur banda. Basha e mezcla bati den e bakinan, te na trescuarto yen, y no haci e mezcla plat. Lagé horna poco-poco (275°) pa 3 te 3 $\frac{1}{2}$ ora of te ora e ta bon. Pone baki cu 2 koppi di awa ariba e reki mas abao di forno pa bo haya un bolo mas grandi, mas moli y mas brillante. E total ta pisa 6 liber.

Eggnog Saus

Ingredientenan: 1 webu, 3 cuchara grandi di manteca dirtá; $\frac{3}{4}$ koppi di sucu di bolo zeeftá; $\frac{1}{2}$ cuchara chikito di vanilla; un poco nootmuskaat; $\frac{1}{4}$ koppi di crema bati.

Bati e webu te ora el ta scuma; mezcla esaki den manteca, sucu di bolo, vanilla y nootmuskaat. Bati e crema y bashé poco-poco den e mezcla di webu. Wardé den refrigerador te ora mester sirbié.

Cooking Techniques

Bake. To cook by dry heat, usually in the oven. When applied to meats, the process is called roasting.

Beat. To make a mixture smooth by rapid, regular motion that lifts up and over. An electric mixer, rotary beater, wire whisk or mixing spoon may be used.

Blend. To combine two or more ingredients thoroughly.

Chop. To cut into small pieces.

Cool. To let stand at room temperature until no longer warm to the touch.

alternately with grape juice, beating smooth after each addition. Pour batter over fruits and mix well. Line two 8 $\frac{1}{2}$ x4 $\frac{1}{2}$ x2 $\frac{1}{2}$ -inch loaf pans with paper, allowing $\frac{1}{2}$ -inch to extend above all sides. Pour batter into pans, filling $\frac{3}{4}$ full; do not flatten. Bake in very slow oven (275°F.) 3 to 3 $\frac{1}{2}$ hours or until done. Place pan containing 2 cups water on bottom shelf of oven to get cake of greater volume, moist texture, shiny glaze. Makes about 6 lbs.

Pudding Ingles di Pascu

(Mira portret banda robes di pagina)

Kiko por ta mehor pa culmina e fiesta cu e pudding Ingles di Pascu bon cayente cu tabatin fama hasta den boekinan di Dickens?

Ingredientenan: 2 sneechi di lechi; 2 webu un poco bati; 1 koppi di sucu bruin; $\frac{1}{4}$ koppi di kipashi, kibrá na pida; 1 koppi di lechi; 2 webu un poco bati; 1 koppi di sucu bruin; $\frac{1}{4}$ koppi di jugo di apelsina; 6 ons di niervet di baca cortá fini (2 koppi cortá); 1 cuchara chikito di vanilla; 1 koppi di harinja blancu zeefta; 1 cuchara chikito di soda; $\frac{1}{2}$ cuchara chikito di salu; 2 cuchara chikito di kaneel; $\frac{1}{2}$ te 1 cuchara chikito di clavo; 1 cuchara chikito di casca di nootmuskaat; 2 koppi di resenchi sin simiya; 1 koppi di fruta y casca di fruta cortá na blokki chikito; $\frac{1}{2}$ koppi di dadel cortá; $\frac{1}{2}$ koppi di noot.

Muha Pan

Laga e pan muha den lechi; batié pa e kibra; draai aki aden e webunan, sucu, jugo di apelsina; niervet, y vanilla. Zeefta e ingredientenan secu ariba e frutanen y noot, y mezcla nan bon; draai e mezcla aki den e pan y niervet. Basha henter e mezcla den un forma bon huntá cu vet cu ta contene 2 quart —

Cheese-Strawberry Shortcake

In bowl, with fork, mix 2 cups packaged biscuit mix, 2 tablespoons granulated sugar, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup melted butter or margarine and $\frac{1}{8}$ cup grated sharp Cheddar cheese. On lightly floured board, knead this dough 8 or 10 strokes. Pat half of it into lightly-greased 8-inch layer-cake pan; dot with butter or margarine. Pat out rest of dough; lay in pan on top. Bake at 450° F. 12 to 15 minutes. Then split shortcake; fill and top with sweetened fresh or thawed frozen sliced strawberries. Makes 6 servings.

Panja di Mesa di Pascu

(Continua di pagina 2)

dos di 4e; uno so di 4d, 4f y 4c. Di felpa color di oro, corta uno di 4g. Di felpa medio bruin, corta ocho di 4i. Di felpa licht geel-bruin, corta uno di 4i. Corta nuebe di 4h - dos di color binja y dos blauw, dos geel, dos roos y uno corrá.

Candelario y Bela (5). Pa cada set corta: di felpa di color di oro, uno di 5a, y 5c. Di felpa corrá, corta uno di 5b. Di felpa berde, corta dos di 5d; cuatro di 5e.

Instruccionnan General. Pa haci mas facil pa bo dorna e piezanan di bo panja di mesa, e partinan decorá tur ta numerá mescos cu e patroonchi. Referi na nan mientras bo ta traha. Usando papel di carbon, pone e patroonchinan ariba e banda robes di e felpa y corta e panja. Bira e felpa pa banda drechi y pone e decoracionnan. Den e manera aki bo panja lo no tin mancha di carbon. Tene e piezanan cu ta pertenece na cada un di e cinco seccionnan hunto. Esaki lo simplifica ponemento di e panja hunto ora bo a caba di pone decoracion ariba tur e piezanan.

Instruccion pa Traha e Panja. Ora tur e piezanan tin nan adorno ariba nan y ta cosí, bo ta cla awor pa pone nan hunto ariba e panja. Cose un franja rond di e panja y tambe dos rij di cinta rik-rak di tamanjo mediano mas o menos $\frac{1}{2}$ duim for di e rand.

of stiem esaki den un forma di 1 quart cada uno, of bleki di koffie di 1 liber, pa como 2 $\frac{1}{2}$ ora te ora el ta cushí. Cubri e mezcla cu tapa di aluminum (no usa tapadera ariba e bleki) y marra e papel di aluminum bon duro cu linja.

Pone esaki ariba un reki den un weya hindu; basha awa herbé te na 1 duim den e weya. Tapa e mezcla y lagé stiem pa mas o menos 3 $\frac{1}{2}$ ora of te ora el ta bon cushí (test esaki na mes manera cu bo ta test si un bolo a horna). Despues, laga e pudding fria pa 10 minuut promer di saké for di forma. Sirbi e pudding cayente cu Eggnog Saus. E mezcla ta duna 12 plato.

Koffi cu Specerij Viennesa

Esnan cu ta gusta un koffie bon fuerte lo haya un sorpreso agradabel ora bo sirbi e koffie aki cu specerij delicioso aden.

Ingredientenan: $\frac{1}{2}$ koppi di koffie instantaneo; 3 cuchara grandi di sucu blancu; 8 clavo; 3 pida kaneel di 3 duim largu; 3 koppi di awa; crema di lechi bati; kaneel mulá.

Combina $\frac{1}{3}$ koppi di koffie instantaneo, 3 cuchara grandi di sucu, clavo, palu di kaneel y awa. Tapa esakinan y lage herbe. Kité for di candela despues y lagé para, pero tapá, pa 5 minuut pa e trek. Pasa e koffie den colador. Basha e contenido den koppi y pone un cuchara di crema bati aden. Sprenkel poco kaneel ariba. Sirbi e koffi cu palu di kaneel pa draai. Esaki ta basta pa 4 te 6 persona.

Ora bo ta pone Sinterklaas na su lugar, pone e boca di e sacu bao di su man. Rudolf (biná bruingeel) mester ta mas dilanti y e otro binanan mester serponi na paar su tras. Usa hilo di oro pa cabuya di lastra, pasando esaki na e banchi na e garganta di e biná y tené cu hilo. E dos punta di cabuya mester bai den e otro man di Sinterklaas.

Ora bo ta arregla e belanan y candelario, usa cuatro cuenta corrá pa cada uno como fruta di Pascu pa sconde na unda e blachinan ta biní hunto. Tambe por usa rosa blancu chikito envez di e frutanen. E taki banda di e set di bela ta ser trahá di cuatro blachi (mira 4e) cu dos rosa blancu chikito pa cubri e lasmento.

Cada angel tin un rosa blancu chikito den su man. Hinca e steel bao di e man, y cosé. Si bo ta prefera, un ornamento chikito di kerstboom por ser usá envez di un rosa. Plama e streanan rond ariba e cabez di e angelnan.

Promer di cose e piezanan hunto, pone e seccionnan ariba e panja y cambia y purba nan den diferente forma te ora bo haya e forma cu bo ta gusta. (Usa e portret di e panja como un guia). Wanta nan cu feneta asina cu nan no ta move y cose nan usando steek fini.

Awor bo obra maestral ta cla. Ohala, cu e por trece hopi anja di placer pa bo.



MEMBERS OF the St. Hyacinthus Troop pose for a picture before boarding jet for a ten-day "Camporee" in Puerto Rico.

MIEMBRONAN DI St. Hyacinthus Troep ta saca portret promer cu nan subi jet pa un "Camporee" di diez dia na Puerto Rico.



Lago Donation Enables Savaneta Scouts To Attend Camporee in Puerto Rico

The scout movement will be marching forward to the tunes of the steelband of St. Hyacinthus Troop of Savaneta. This was one of the results of a camporee held recently in Puerto Rico.

While attending the Camporee held at the Guajataka Scout Reservation in Puerto Rico, the Savaneta Scouts made a record of their steelband music. The entire proceeds of this record will go to the scout movement.

To make the trip, the Savaneta Scouts had to organize a drive to raise funds and solicit help from others. Besides Lago and other organizations, substantial financial assistance was also received from the Lago Community Council.

"Without Lago's donation, we couldn't have made the trip," said Aquilino Koolman, scoutmaster of the St. Hyacinthus Troop, in discussing the camporee. Scoutmaster Koolman is employed in No. 2 Powerhouse.

During their stay in Guajataka, the scouts participated in activities such as archery, canoeing, swimming and hiking.



Cu Donacion di Lago Padvindernan Di Savaneta Ta Atende 'Camporee'

El movimiento di padvindernan lo marcha padilanti ariba tono di e steelband di Grupo St. Hyacinthus di Savaneta. Esaki tabata uno di e resultadonan di e "camporee" cu a ser teni poco tempo pasá na Puerto Rico.

Mientras nan tabata atende e Camporee na Guajataka Scout Reservation na Puerto Rico, e Padvindernan di Savaneta a traha un disco di e musica di nan steelband. Henter e entrada di e disco aki lo bai pa movimiento di padvindernan.

Pa haci e viahe posibel, e Padvindernan di Savaneta mester a organiza un campanja pa haya fondo y pidi yudanza di otronan. Fuera di Lago y otro organizacionnan, un ayudo financiero basta bon a ser recibí tambe for di Lago Community Council.

"Sin e donacion di Lago, nos lo no por a haci e viahe," Aquilino Koolman, hopman di Trupa di St. Hyacinthus, a bisa ora el tabata papiando tocante e camporee. Hopman Koolman ta traha na Powerhouse No. 2.

Durante nan estadia na Guajataka, e padvindernan a sigui un programa duro for di mainta 6 'or te ora di drumi 10 p.m. Nan programa tabata inclui actividadnan na e campo manera tiramento di flecha, nabega cu canoba, landamento, trainmenta pa salba bida, excursien na pia y marcha, y dunamento di promer auxilio.

ARRIVAL AT the Guajataka Scout Reservation. While in Puerto Rico, the Aruba Scouts made a record of their Steelband. Proceeds of record go to the Scout movement.

JEGADA NA Guajataka Scout Reservation. Na Puerto Rico, e padvindernan Arubano a traha disco di nan Steelband. Entrada di e disco lo bai pa tur padvindernan.

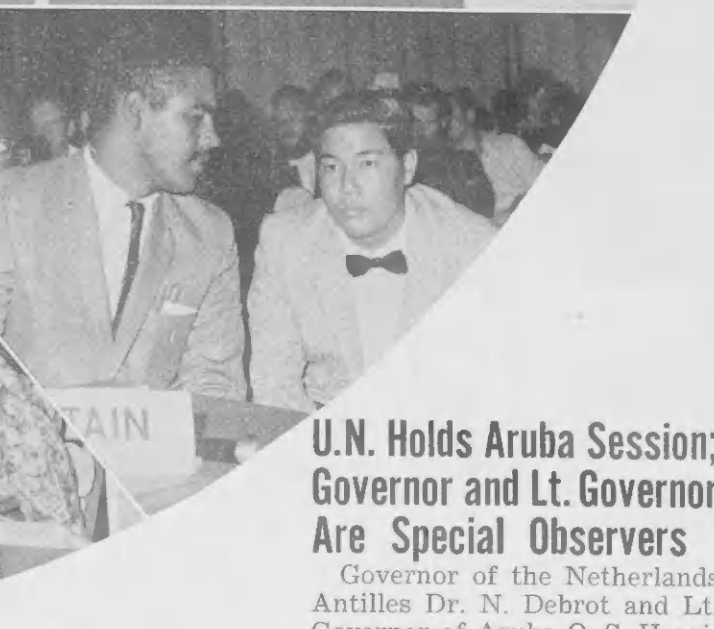


CANOEING, ARCHERY, marching, swimming, life saving training were some of activities at Camporee.

E PADVINDERNAN a participa entre otro den nabegamento cu canoba y trahamento di flecha.



Secretary General L. Marchant and President J.C.A.M. Bezems.



Gobernador y Gezaghberber Ta Atende Sesion di N.U. Teni Na Aruba Oct. 23

Gobernador di Antillas Hulandes Dr. N. Debrot y Gezaghberber di Aruba O.S. Henriquez a forma e "delegacion" Antilliano na un reciente sesion di Naciones Uni.

E "delegadonan" Antilliano, sin embargo, no mester a bai New York. E sesion, teni Oct. 23, a tuma lugar na Esso Club na Aruba y tabata bao auspicio di Aruba Toastmasters Club. Temanan di discusion tabata: Peticion di Rusia pa condena intervencion di Estados Unidos na Santo Domingo; Proposicion Frances pa cambia oficina di Naciones Uni pa Geneve; y Proposicion Japonés pa traha un canal nobo door di Colombia bao supervision di Naciones Uni.

Un sesion imita di Naciones Uni a ser teni pa conmemora e di binti aniversario di e organizacion. Su obheto tabata pa laga hobennan cera conoci cu e sistema di traha di Naciones Uni.



GOVERNOR OF the Netherlands Antilles Dr. N. Debrot and Lt. Governor of Aruba O.S. Henriquez were observers at a recent U.N. mock session at the Esso Club.

GOBERNADOR DI Antillas Hulandes Dr. N. Debrot y Gezaghberber di Aruba O.S. Henriquez recientemente tabata observadonan na un sesion imita di N.U.

U.N. Holds Aruba Session; Governor and Lt. Governor Are Special Observers

Governor of the Netherlands Antilles Dr. N. Debrot and Lt. Governor of Aruba O. S. Henriquez formed the Antillean "delegation" to a recent session of the United Nations.

The Antillean "delegates", however, didn't have to go to New York. The session, held on Oct. 23, took place at the Esso Club in Aruba and was sponsored by the Aruba Toastmasters Club. Discussed were: Russian request to condemn U.S. intervention in Santo Domingo; French proposal to transfer the seat of the U.N. to Geneva; and Japanese proposal to build a new canal through Colombia under U.N. supervision.

A U.N. mock session was held commemorating the organization's twentieth anniversary. Its purpose was to acquaint our youngsters with the workings of the United Nations.

About fifty participants from sixteen schools took part in the sessions.

Miembronan di Gerencia Ta Ser Repasa Den Programa di Desaroyo di Personal

Un programa cu ta repasa e necesidadnan di gerencia di Lago y ta evalua e hendenan pa yena tal necesidadnan lo cuminsa pronto. E Programa nobo di Desaroyo di Personal ta cubri tur presente y posible miembronan di gerencia. N. P. Schindeler a ser nombrá coordinador.

Desaroyo efectivo di personal ta e manera door di cual Lago por avanza su mehor hombenan pa por realiza nan potencial mas completo. Tambe el ta asegura cu training ta ser duná den tal terreno cu tin mester pa saka mehor ventaha di e potencial individual. Ademas, e programa aki ta percursa pa reemplazamento continuo y cualificá pa e varios posicionnan di miembronan di gerencia.

Comiténan specifico pa desaroyo di personal lo ehecuta e programa nobo. Esakinan ta:

Lago Management Development Committee — ta consisti di President y Vice President, pa considera posicionnan principal.

Managers' Personnel Development Committee — ta consisti di Vive President y gerentenan di departamento. Nan ta trata tocante tur posicionnan y personalnan cu ta reporta directa-

mente na miembronan di e comité aki. Nan tambe ta trata posicionnan.

Departmental Personnel Development Committees — cualnan ta ser estableci den cada departamento. Esakinan ta consisti di gerentenan y hefenan di division. E comité ta trata tocante tur posicionnan cu no ta ser repasá den e Managers' Committee. Nan ta considera esnan cu no ta miembro di gerencia kende ta un candidato pa bira miembro di gerencia.

Den practico, e cumplimiento y obligacionnan di cada miembro of posible miembro di gerencia ta ser evaluá por lo menos un bez pa anja. Cada persona ta ser evaluá door di mas cu un supervisor. Tur evaluacionnan ta ser repasá door di un comité.

E programa tambe ta percursa pa un metodo sistematico pa promocion y trainmento.

Esso News Pays Tribute
(Continued from page 1)

the delicious dinners she prepares. We hope that the articles presented will help the wives in making the holidays warmer and brighter for the family.

Like husbands, we marvel at the complexity of the female world. We dared not start our trip into this world alone. To get assistance from someone who knows the road, we turned to Marguerite Brouwer of PR/IR. Our special thanks go to Miss Brouwer for being patient with us and teaching us the difference between a whipstitch and a blindstitch.

Edicion Special

(Continua di pagina 1)

Como esposo, nos ta admira e complexidad di e mundo femenino. Nos no a treve di principia nos viahe pa e mundo femennina aki nos so. Pa haya asistencia for di uno cu conoce e camina, nos a aplica na Marguerite Brouwer di PR/IR. Nos gratitud special ta bai na Srta. Brouwer pa su pasenshi cu nos y cu el a sinja nos e diferencia entre un "overhandse steek" y un steek fini.

Jersey Standard's Worldwide Earnings Drop 3.8% In First Nine Months of 1965

Earnings of Standard Oil (New Jersey) and its affiliates worldwide for the nine months ending September 30 have been estimated at 769 million dollars. M. L. Haider, chairman of the Board, said that this was a decrease of 30 million dollars, or 3.8 per cent, from the 799 million dollars for the same period last year.

Indicated profits for the third quarter were 264 million dollars, essentially unchanged from the 262 million dollars for the same quarter a year ago. Results for the current third quarter represented an improvement over the trend reported for the first half. In the first half, the full impact of depressed prices in Europe was felt. This impact was carried over from the second half of last year.

Mr. Haider went on to say that there has been evidence of a recent strengthening in prices for distillates and fuel oils in many of our important European markets. Also encouraging, he said, is the continued firmness in the United States in improved realizations for motor gasoline and other petroleum products that developed in the second quarter.

Adversely affecting the 1965

earnings comparison with last year's were lower dividends received from non-consolidated companies as well as a rise in taxes paid.

The higher taxes include the effects of revisions in tax laws this past year by certain producing countries in the Middle East.

Jersey Standard's total revenues from sales and investments for the nine months were estimated at 9,371 million dollars, up 5.6 per cent over the comparable total of 8,876 million dollars for the first nine months in 1964.

Income and operating taxes, together with import duties, consumer taxes and other payments to the U.S. and foreign governments, totaled 3,215 million dollars for the first nine months of 1965.